

BEIJING TODAY

北京青年报

PUBLISHED EVERY FRIDAY

July 2 2010 - July 8 2010

NO. 473 CN11-0120

HTTP://WWW.BEIJINGTODAY.COM.CN

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BEIJING YOUTH DAILY



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and river meet

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Worth protecting or not?



This room was the birthplace of New China's National Emblem and the Monument to the People's Heroes. But it didn't look so nice when Li Xuehua found it. The Tsinghua University home of China's star architect couple Liang Sicheng and Lin Huiyin deteriorated during 50 years of illegal leasing.

Li and three Tsinghua students threw down the money to save the home and preserve it as a book bar, but landlords and the university had other plans. In the eyes of the government, not all famous homes are worth protecting.

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Under the auspices of the Information Office of Beijing Municipal Government ■ Run by Beijing Youth Daily ■ President: Zhang Yanping ■ Editor in Chief: Zhang Yabin ■ Executive Deputy Editor in Chief: He Pingping ■ Director: Jian Rong ■ Price: 2 yuan per issue ■ 26 yuan for 3 months ■ Address: No.23, Building A, Bajiazhuan Dongli, Chaoyang District, Beijing, China ■ Zip Code: 100026 ■ Telephone/Fax: (010) 65902525 ■ E-mail: bjtoday@ynet.com ■ Hotline for subscription: (010) 67756666 (Chinese), (010) 65902626 (English) ■ Overseas Code Number: D1545 ■ Postage: 1-364 ■ Overseas Distribution Agent: China International Book Trading Corporation

Fans heal Beijing to mourn anniversary of Jackson's death



Jackson's fans carry signs with environmental slogans.



Chen Yang, leader of the Michael Jackson Love Club, carries the club flag.

Photos by Chu Meng

By Chu Meng

Michael Jackson's Chinese fan club held a bicycling event around the capital last Saturday to commemorate the first anniversary of the King of Pop's death and spread Jackson's dream of healing the world.

"Heal the World" blasted from a mini-boom box attached to a bicycle early that morning in front of Xidan Joy City. Thirty fans gathered for the one-day green biking trip. Some wore Jackson T-shirts, others wore crystal gloves or black hats.

The cyclists carried boards with environmental protection slogans as they rode from Xidan to Sanlitun to Wangfujing before ending at Houhai.

The cyclists were members of the Michael Jackson Love Club, a subdivision of Beijing's largest Jackson fan community.

"They came together because of Jackson. They stay together because they want to be people who love our environment and help the children," said Chen Yang, the 30-something leader of the club.

Their event won the attention of the Beijing-based

UNICEF Office for China.

Chen Yu, a long-term volunteer from the UNICEF Office, was one of the participants.

"Instead of holding parties or watching videos, doing something to make our communities a better place is much more meaningful, and I think that's something that fits with Jackson's spirit," she said.

She said the club also participated in UNICEF-organized charity sales for local children in neglected areas and orphanages.

Zhang Rui, 29, president of Jackson's Chinese fan club,

is notorious for being China's NO.1 Michael Jackson fan and manager of the world's largest online fan community at mijen.com, which has 100,000 registered members.

Zhang, a Jackson fan of 16 years, came across the singer's work by accident when he borrowed a classmate's tape of Dangerous in junior high.

"Michael tells us to see the world with love and tolerance, to change the world for the better and to persist in our own paths no matter what difficulties we encounter," Zhang said.

Traditional restaurants leave Qianmen

By Li Zhixin

Traditional Beijing restaurants are abandoning Qianmen Street after a painful half-year of operations. Their vacancies are forcing planners to discover new uses for the abandoned properties.

Business at small restaurants has crashed during the last six months.

"Things were great when we opened our sub-branch on the street last October 15. We were netting 6,000 yuan per day in profits. But since then business has contracted by two-thirds," said Feng Guangju, owner of Baodu Feng.

"It's hard to stay here," he said.

Other famous restaurants packing up include Xiaochang Chen, Niangao Qian, Doufuna Bai, Nailao Wei, Chatang Li, Yangtou Ma and Qingshye Snack City.

The situation is the same at Qianmen's Gourmet Broadway, where the only restaurant left standing is Lao Beijing Zhajiangmian on the third floor.

"There are few visitors to the southern end of Qianmen Street, so it is hard to profit," said Wang Jinxiang, owner of Guotie Wang, who left the area last month.

High rent is another complaint. "Rent is about 40 yuan per square meter per day, which is really high because our cheap foods earn little profit," she said.

"I felt a lot of pressure trying to manage the restaurant. It's shameful that I always had to ask our parent company for money," she said. "Every day was a loss."

Many owners are moving to the Xianyukou Hutong, where rent is much cheaper than on Qianmen Street.

The now-vacant Qingyuan Snack City is being redecorated by the Qianmen Administrative Commission, which has no plans to take on new tenants.

"We made many policies to support time-honored brands and other businesses, but the market decides which survive," said Li Bo, an official at the commission.

Hou Jia, director of the Beijing Traditional Snacks Association, said the management models employed at these "snack cities" are generally bad for the small restaurants.

"There are at least 100 kinds of Beijing snacks and street foods, but they only brought together 20 of them in Qianmen. That would hardly attract visitors," he said.

Their bad market positioning also affected the business of these small restaurants. Placing them next to high-end foods like shark fin soup just ruined the area."

Guangzhou, Hong Kong to redevelop horse racing venue

By Zhao Hongyi

Guangzhou, host of the 16th Asian Games starting November 12, is building an equestrian center for competition and training in Conghua, northeast of the city.

New facilities are under construction and investors, including the century-old Hong Kong Jockey Club, are expecting the event to jumpstart horse racing on the mainland.

The venue is nearly the size of 200 soccer fields, with total investment estimated at 700 million yuan. It includes competition fields, a training area, supporting area, spectator area and stables.

Stables will include 140 permanent barns and 40 temporary ones for use during the Asian Games.

The Hong Kong Jockey Club did not disclose its investment amount. The club, according to the Asian Games committee, will renovate the venue to be used as racehorse training facilities and for international competitions following the Asian Games.

The Guangzhou city government and the club signed a memorandum last year to improve and operate the center after the games.

The club will rent the center for training and races.

Gambling on horse races was popular on the mainland, especially in Shanghai, before the founding of New China. The practice was dismantled in the years following the revolution.

However, racehorses have been a mainstay of Hong Kong for more than a century.

In 1997, when China reclaimed sovereignty of the island, Beijing promised not to dismantle its horse-racing program. Since then, horse racing has been a symbol of capitalism both in Hong Kong and on the mainland.

"Hong Kong has a long history and strong reputation for horse racing," Edward Leung, a representative from the club, said. "But the limited land and high costs of holding the event in Hong Kong have us eyeing Guangzhou as a future training base."

The Asian Games and gradual fusion of the island and the mainland may make it possible to host international competitions on the mainland in the future, Leung said.

Investors are looking to the venue as a site for commercial proj-

ects like hotels and restaurants, encouraged by the participation of the Hong Kong club.

Congdu International Convention Center, nearly finished, is the first project attached to the equestrian center. It consists of a holiday resort, ports park, spring hotel and a museum, and was scheduled as part of the facilities to support the Asian Games.

Kingold Group, the center's investor, promised 8 billion yuan for the center. The first phase of construction consumed 5 billion yuan. All facilities are expected to be used during the upcoming Asian Games.

Another commercial project near the equestrian center is Conghua Huaxi Spring Hotel, operated under the Garden Hotel group. The hotel is also scheduled to open for the Asian Games.

Homes of cultural heroes

By Chu Meng

Liang Sicheng and his wife Lin Huiyin are China's most famous architects of the last century. The two saved countless cultural relics and historical homes throughout Beijing.

It seems an odd twist of fate that their own homes are the darlings of bulldozers.

On the first anniversary of an attempted destruction of their home at 24 Beizongbu Hutong, their other home at 8 Xinlin Yuan in Tsinghua University is facing another sort of death: gross neglect.

Birthplace of an emblem

Xinlin Yuan, located south of Tsinghua University, together with southeastern sections of Peking University, was a part of Yuanmingyuan, the Old Summer Palace.

After living in 24 Beizongbu Hutong for eight years, Liang Sicheng was appointed professor and dean master at the newly established School of Architectural Engineering in October 1946.

He and Lin Huiyin relocated to the campus apartment and lived there for eight years.

If their names are unfamiliar, these two were the masterminds of the National Emblem and the Monument to the People's Heroes and the creators of China's first ever list of cultural heritages for intensive care.

That list, given to the communist army before its conquer of Beijing, is why much of this city's history has remained since the founding of New China.

Their home at Tsinghua University became celebrated as the "Red Living Room," a meeting place for the brightest of Tsinghua's architects and cultural experts.

"Red or golden patterns of national emblems could be seen everywhere in my home on the couch, the dining table, the chairs and the floor. The house was always full of students and professors from the architecture school," said Liang Zaibing, daughter of Liang Sicheng. But that was a half century ago.

Today, the "Red Living Room" has degenerated into a rundown yard bisected by ramshackle illegal construction.

A new attempt

That was how Li Xuehua found it before Spring Festival 2009, when Li helped a friend rent a small room inside 8 Xinlin Yuan.

While chatting with the 80-year-old landlord, Li discovered the home once belonged to Liang and Lin.

It was a "sense of responsibility for protecting cultural heritage" that motivated Li, the regional sales director of Sharp, to rent the entire yard that July. He and three students, Wang Jun, Wang Peng and Fang Huayun, began to convert the space into a book bar.

The project was a trial model for a new method of cultural heritage protection, one that would replace current rigid models with something that could attract more money and visitors.

But last weekend, the



8 Xinlin Yuan, the residence of Liang Sicheng and Lin Huiyin from 1946 to 1954.



A six-square-meter yard in front of the Book Bar.
Photos by Li Xuehua



More and more students come to the Book Bar to relax.
Photo by Wang Dan

administrative body of Tsinghua University forced the Book Bar at 8 Xinlin Yuan to shut down after three months of operation.

The bar was plain and neat, with gray brick walls and a peaked roof. Its shelves were packed with aging photos of the architects. For 20 yuan, people could spend the day relaxing in the old room and drinking tea and coffee. Profits were enough to make ends meet.

Before its closure, more and more students had been going to visit.

"Before it closed I went to

Book Bar a couple of times because I'm interested in architecture. But it didn't have that many books and only a few classmates knew about it," Hu Mumian, a student from the School of Automatic Engineering, said.

"We didn't want it to become a recreation bar like something in Nanluogu Xiang or 798 Art Zone. We just wanted to turn it back into the 'Red Living Room,' sans commercialization," Li said.

Left as it was, the value of the architects' former residence was crumbling.

"If we didn't turn it into a book bar, which is in fashion with most college youth, no one would come here to appreciate the architecture or the architects," Li said.

Struggle to protect

Jammed with illegal hovels containing grocery stands, hair salons, water stations and ice cream booths, no one would imagine Xinlin Yuan was home to many famous people, such as Qian Zhongshu, Yang Jiang and Jiang Nanxiang, the first president of Tsinghua University after 1949.

Visitors reading books on Liang Sicheng in the bar may have noticed an 80-year-old woman living in a smaller room next door: she is the landlord and a resident of 20 years.

The former lecturer refused to leave Tsinghua after retiring. In a thick accent she said how she loved the home, especially its big poplar tree.

Dealing with the landlords has been a headache for Li and his team. Though most were never Tsinghua faculty, for complicated historical reasons they are allowed to live in the yard without paying any rent.

"Where are they supposed to go if these apartments are taken away from them by bars and small museums or galleries? That's why we shut down the book bar," said a Tsinghua administration officer surnamed Liu.

"What they want to do is good, but these apartments



Photo taken in London after the wedding of Liang Sicheng and Lin Huiyin.

are university property. Landlords, no matter whether they are still school faculty or not, only have the right to live in these homes: not to rent them out," he said.

Officially, Xinlin Yuan is "faculty housing."

But former residences of public figures are important pieces of city history. Finding who should be in charge of their protection has been a headache for the Book Bar team.

According to municipal standards, to be considered a cultural relic the building must have sufficient original decoration and furniture, as well as a compelling link to history.

"The No. 8 yard has been gutted by decades of tenants. When all that is left is the building, it cannot qualify for cultural heritage protection," said an official from the Haidian Culture Commission who refused to give his name.

Famous people usually have more than one home, so it's not reasonable to protect all of them. To preserve or not should depend on whether the construction represents an important period in their life," Yue Shengyang, a professor of urban and environmental sciences at Peking University, said.

He Shuzhong, founder of the Beijing Cultural Heritage Protection Center, said Liang and Lin spent their most important years in the house. They made huge contributions to Chinese architectural history and helped protect ancient buildings.

"The State Administration of Cultural Heritage has announced the former residence at 24 Beizongbu Hutong should be protected, why should we treat Xinlin Yuan differently?" he said.

But the government does not recognize grassroots protection efforts.

With the government taking a hands-off approach to preserving homes like Xinlin Yuan, Li and his team's new model may be the only hope.

Educating with theater

NGO teaches migrants, children life's soft skills

By Liang Meilan

The newly released China Floating Population Development Report shows that last year, the country had 211 million migrant workers at an average age of 27.

Most take dangerous or low-paying work.

Government, enterprises and various organizations have tried to help the group, but charitable NGOs play one of the most important roles — they provide the tangible and practical support.

Hua Dan, an NGO dedicated to empowering migrants and their children, is taking a less conventional approach: it is teaching migrants the social tools they need to survive.



Warm-up exercise



Caroline Watson, founder of Hua Dan, is leading story telling workshop

Photos provided by Hua Dan

Art for help's sake

"I believe art is based on human experience. To be a good artist, it is more about accessing deeper parts of yourself."

— Caroline Watson

When people see some 20 or 30 migrant workers and their children in makeshift costumes sharing a bare room, they do not usually connect it to theater — at least not the kind associated with glitzy playhouses.

But theater is what Hua Dan's weekly workshop is about. Migrant workers and their children begin with games and exercises and branch off into role playing and drama techniques.

The NGO was founded in 2004 by Caroline Watson, a 30-year-old Briton who first fell in love with drama while attending Kellett School in Hong Kong.

She continued her interest in theater at Lancaster University, where she discovered community theater and participatory approaches to training and education.

Her dissertation on theater in prison helped her realize the potential drama has to empower individuals and communities.

Born in Hong Kong to British parents, Caroline returned to Asia in 2001 to contribute to the culture that influenced her upbringing. It was on her return that she learned about the plight of migrant workers.

"The situation of China's migrants is one of the most difficult in history," Watson said. These people are likely to be excluded from the social welfare benefits, written unfair contracts and abandoned by the labor law. They are not paid on time; their working conditions are bad; and without big city *hukou*, their children are likely to be cut off from public education.

Hua Dan was formed to help them the only way Watson knew how: through drama.

"We use art and theater-based workshops to look at the issues that migrant workers experience and build soft skills like confidence, leadership, self-esteem, teamwork, creativity and empowered communication techniques," she said.

The participatory theater uses the reality of the migrant worker as a backdrop. When the plot comes to its climax, the play stops and the audience is invited to swap roles to find alternative resolutions to the play's challenges.

"This technique is called forum theater. We use it a lot, and it has been influential Hua Dan's work. We use role playing to help people see the tensions they face by living in the big city," Watson said.

Unfolding potential through theater

"It is not necessarily about addressing the problem, but about harnessing potential."

— Caroline Watson

Hua Dan's most recent project was Magic Box Experience, a play designed for children of migrant workers. The project turns school classrooms into an interactive space.

One of the stories is about a child named Xiao Chao. The theater reflects the challenges he faces in the big city, like taking examinations, living with his complex family and adapting to the constantly changing landscape.

"Child audiences meet and work with Xiao Chao to advise him on how to manage his situation," Watson said.

The participatory play is an empathy exercise that allows people to look at common problems from another perspective so they can be critical solution finders.

"It is a fun process that lets the children feel like they are doing something on their own. When we first start, most of the kids are too shy to speak up with their ideas. But the play is fun enough and the topics interesting enough where they gradually open up," said Li Peng, a project leader. "They tell us more about themselves with each activity," she said.



Women's future project

But this style of education is not without its problems. Without blackboards and tables, many doubt that real learning is taking place.

"Still, we believe art is a great way to get through to people on a deeper emotional and intellectual level than traditional education can deliver," Watson said.

Other Hua Dan projects include

teaching life skills to migrant women to improve their employability and a long-term rehabilitation program for child victims of the 2008 earthquake in Sichuan.

It also trains CEOs from transnational companies, such as Goldman Sachs, to understand the issues facing migrant workers.

Family style organization

Hua Dan consists of a small team of 10 permanent workers at a head office in Beijing. Some are professional playwrights and actors, others are experienced teachers. A few are former migrant workers who once participated in Hua Dan workshops.

"At first I was only working with the migrant workers, so I was committed to hiring migrant workers. You can't design a program for them if they aren't there, advising your group," Watson said.

"For such a small place everyone gets along amazingly well and there is always great energy. Every meeting produces so many ideas, and every idea so much excitement and enthusiasm," said Teresa Lawler, Hua Dan's monitoring and evaluation advisor.

The organization also gives people opportunities to improve their specialties.

Tao Yangyang, a senior creative trainer whose undergraduate major is performing, said that when she was a student she thought theater was just for the elite. "But I found another purpose for it here. It can serve society and help people," she said.

While Hua Dan is recognized as a charity in Hong Kong, the NGO is planning to become a social company on the mainland to educate enterprises on migrant education issues and support its non-profit workshops.



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Top online seller targets US market

Alibaba buys Vendio to reach foreign consumers

By Huang Daohen

Many Chinese companies wrestle with the question of how to move overseas. Last week, Alibaba, the country's biggest e-commerce site likened to eBay, took its first steps.

Alibaba said it will acquire US-based online seller Vendio to help expand its overseas operation. The message is clear: Alibaba is going to the US.

Taobao to have foreign buyers

Zhou Miaoqiao runs an online store on Taobao.com and Alibaba.com, the nation's largest retail website. The 26-year-old Shanghai woman's business is selling women's bags wholesale.

She has long been passionate about the potential of online business – and with good reason. Taobao currently has 159 million registered users.

Zhou started her store as a hobby while she was in college. "It was difficult to find a decent job when I graduated, so I chose to continue my Taobao business," she said.

Since then she has expanded her business with a wholesale store on Alibaba.com. Between her Alibaba and Taobao stores, she moves 20,000 yuan worth of bags every day.

But Zhou is missing one thing: foreign buyers.

Most of Zhou's customers are domestic students or office workers between the ages of 18 and 30. "Chinese bags these days have good designs and fair quality, and we have advantage in price," Zhou said. She expects overseas buyers to be a great new source of business.

Alibaba Group, owner of Taobao, shares her concerns. Last week, the company said it has reached an agreement to wholly purchase the US e-commerce company Vendio.

The company said it will integrate Taobao, Alibaba and Vendio to help Chinese sellers and manufacturers enter the US market via the Internet.

According to a statement on both Alibaba and Vendio's website, the move was the company's first overseas acquisition since its founding 10



Alibaba announced last week it would buy US-based Vendio to expand overseas operations. CFP Photo

years ago. Though terms of the deal weren't disclosed, the company said it was part of its \$100 million (678 million yuan) investment to boost overseas operations.

The acquisition will be completed late this month and Alibaba will keep Vendio's management team and its brand name, the statement said.

Based in Silicon Valley, California, Vendio has been involved in e-commerce for 11 years. The company provides a one-stop solution for 80,000 retailers who conduct businesses on eBay, Amazon and other business-to-consumer platforms. Its annual transaction value is reportedly more than 13.6 billion yuan.

Long journey to reach overseas customers

The Vendio purchase was not Alibaba's first bid to win customers outside of China. In April, the company launched AliExpress.com, a bilingual website to help Chinese manufacturers and wholesalers reach foreign buyers.

Bag wholesaler Zhou also applied for an account on AliExpress. But obstacles in language and international pay-

ment resulted in months of depressed business.

Alibaba hopes the acquisition will pull Vendio's retailers over to AliExpress, David Wei, the company's CEO, said.

"It will bring Chinese suppliers more than 80,000 high quality US online shops and an annual trading potential of some \$1 billion (6.8 billion yuan)," he said.

The company, backed by billionaire investor George Soros, accounted for 60.4 percent of the domestic e-commerce market last year.

Since its founding in 1999 by Jack Ma, Alibaba has grown into an empire. Today the Alibaba Group includes the online payment service Alipay.com, the classified ads platform Koubei.com and Taobao.com.

But its performance abroad has been dismal. As of May 2009, Alibaba's overseas revenue accounted for only 2 percent of the company's total.

Last year, to boost awareness of Alibaba in the US, the company launched a \$30 million marketing campaign to encourage small American business owners to connect with wholesale suppliers in China.

The company placed television and print ads, spon-

sored contests and events and formed promotional partnerships in the US.

Those efforts were a total failure.

Internet-savvy entrepreneurs

Though the acquisition may help Alibaba reach American customers, net-savvy business owners will still be an obstacle for Alibaba's overseas expansion, Wen Yijun, an analyst with Oriental Securities in Beijing, said.

In the US, the importance of e-commerce and Internet marketing is widely recognized and most business owners can figure out how to set up rudimentary websites.

"Though the Internet capability of Chinese businesses is growing, their general lack of experience with online marketing has contributed to Alibaba's success in the China market," he said.

In developed economies like the US, Alibaba will have to offer more than just charming advertising, Wen said.

"It's important for Alibaba to show potential buyers what they have that you can't get anywhere else," he said.

Li-Ning changes logo, slogan



Li-Ning's new logo

By Han Manman

Sportswear maker Li-Ning Co. is prepared going head-to-head with Nike for control of the China market and aims to be the first Chinese brand to win global recognition by reinventing itself.

Released Wednesday, the new company logo is a modern reinterpretation of the classic "LN" symbol combined with an abstraction of the "Li Ning Cross" gymnastic posture invented by Olympic gymnast and company founder Li Ning.

"Make the Change," its new slogan, is adapted from a new brand manifesto encouraging users to embrace changes and breakthroughs.

The company has long been criticized for its old logo, which borrowed heavily from Nike. Its former slogan, "Everything is Possible," was also seen as a copy of the Adidas slogan "Nothing is Impossible."

Sports-brand analyst Xu Yunfeng said to find success abroad Li-Ning must shake the suspicion that it copies rather than innovates. A strong brand image associated with unique products is required to survive in the global market, he said.

Since its founding in 1990, Li-Ning has grown to overtake Adidas as the second most popular brand of sporting goods in the country.

"We hope to be the No.1 sports brand in China after this revitalization," said Zhang Zhiyong, CEO of the Li-Ning Group.

He said that while no Chinese brand has won global recognition, one is bound to within 10 years.

"We are aiming to become the first," Zhang said, noting that goal was one of the main reasons for the logo and slogan change.

But analysts said Li-Ning has long way to go. Statistics show a 99 percent of the company's revenue comes from the domestic market.

That embarrassing statistic was a big motivator, Zhang said.

While most native sports brands rely on cutthroat pricing, Li-Ning decided to focus on core-competitiveness, product innovation and brand recognition so it can one day go abroad.

"We hope to build international recognition of our brand first, and then develop the market," Zhang said.

Zhang said the brand revitalization would encourage young buyers to see Li-Ning as a "light-hearted and witty brand that is honest, curious and inventive."

Market watch

E-commerce boom in China

China's e-commerce market is growing rapidly and is expected to represent a 250-billion-yuan opportunity this year, according to a recent report by the China Internet Network Information Center (CINIC).

Online shops that began as a single person operation on a cus-

tomer-to-customer site such as Taobao.com are morphing into formal online businesses, the report said.

Many old brick-and-mortar businesses are also stepping into the e-commerce arena.

The customer base is growing as well.

Statistics from the CINIC show that more than 87 million people made purchases on the Internet in the first half of this year. That means one out of four Chinese netizens have shopped online.

More women shop online than men, the report said. Clothing and home-use products are the most

popular goods bought online. On Taobao, customers buy everything from underwear to furniture, to candy and DVD players.

"Online shopping provides a convenient and accessible platform for customers, and has become an indispensable part of young people's life," analyst Wen Yijun said.

Honesty out of fashion?

Survey finds 90 percent of people choose to be dishonest

By Huang Daohen

Honesty may have been the best policy during William Shakespeare's time, but a recent Shanghai survey shows that time has wrought a change in priorities.

More than 90 percent of respondents said they would give up honesty and integrity in some circumstances, according to a survey conducted by the Committee of Social and Legal Affairs under the Shanghai People's Political Consultative Conference, an advisory body to the government.

They said qualities like being honest and keeping promises may become hindrances in rapid development.

Meanwhile, more than 44 percent believed that interpersonal trust levels are lower than they were five years ago. "Lying can be beneficial," one respondent said.

Dishonesty has become a social problem nowadays, the survey said.

The Shanghai quality authorities recently checked 1,000 products at the city's markets, including seafood and meat, and found as few as 40 percent met the prescribed standard and only 68 percent had the correct weight printed on the package.

Increasing commercialism, misleading ads and the lack of effective market regulation contribute to the public perception that honesty is a thing of the past, the survey said.

Comment

Important to stay firm and steady

This is an age of dishonesty. It is the trend in today's world, so that when a person does his work honestly or lives an honest life, it looks like he is on the wrong path. It is like a person walking against the flow of cars; he is on the right side of the road, but others are telling him he's not. If that person



Feeling it in Beijing

Shanghai residents' willingness to trade honesty for material gain is a feeling shared by Beijing residents. Taxi drivers, for instance, take tourists on a roundabout way to their destinations to earn a bit more money.

Recently, a 22-year-old female student, who interned at a local wine company, told me that the company was cheating customers by replacing old labels with new ones and falsifying expiry dates.

It reminded me of a shopping experience at a clothing market in Chaoyang District. You have to be a shrewd bargain hunter there. People who do not want to spend too much time perusing and hag-

gling can end up paying twice the proper price.

In restaurants, the fish that is served may have been dead for a long time. So unless you check the fish before it's cooked, you will just have to trust the restaurant.

I think the lack of trust and integrity in society nowadays is due to the fact that those who live by values do not gain anything, while those who casually break promises profit. We have a lot to do both in crafting laws and teaching morality. We have to show the world that Chinese people can be honest.

— Hou Jing,
associate professor of sociology
at Beijing Normal University

Discounts are seen at every shopping mall nowadays, but many believe it is only a ploy to attract customers.

CFP Photo

Normal in business

Every society has those who are honest and those who are not, especially in the business world. Sometimes, the motive is strictly monetary. If you have issues with being deceptive but want to reap the benefits, understand when and

why you should do it and it won't weigh heavily on your conscience.

— Dora Pallis, PR consultant

Between a person and his conscience

Honesty is the right way to go and is one of the best traits a person can possess. But in reality, many people choose to lie and those who choose to be honest suffer. The honest, however, can

live in peace. It pays off when you can look yourself in the mirror in the morning and know you're doing the right thing.

— Chen Junbo, editor

Honest people still exist

There are still some honest people in the city. A friend who recently visited Beijing left behind in a taxi a bag containing his passport and wallet. The driver

did the most amazing thing: he drove for miles back to where he picked up my friend and managed to find him. And he wouldn't accept a reward.

Kudos to the driver! Some cabbies may have pocketed the cash and decided it was their lucky day. It really is refreshing to see that honest people still exist.

— Felix, IT engineer, Ireland



Former Japanese adult film star Sora Aoi is seen during a press conference in Shanghai on June 16.

IC Photo

Stir over ex-porn star's China visit

By Wang Yu

Sora Aoi, a former Japanese adult film actress, attended a Shanghai press conference June 16 given by Chinese online gaming company 9you. The event drew huge crowds – especially from the male population, beating attendance at the Expo's Japan Week celebrations and the Shanghai International Film Festival.

People heard about Aoi's Shanghai trip through her Twitter account. Lao Yao, a fan in Shenzhen, immediately booked a flight to Shanghai after receiving the news.

Some 1,500 people were allowed to attend the press conference. Aoi came dressed as a 9you game character.

Aoi, 27, starred in her first adult video in 2002 and soon became one of the most popular adult film actresses in Japan. She has also fueled the fantasies of many Chinese men of the post-'80s generation, who followed her films on

pirated videos.

Last year, Aoi decided to leave the porn industry and establish a new career as a TV host and actress.

Last April 11 the actress signed up for a Twitter account and her followers soon numbered more than 20,000, many of whom were fans from the Chinese mainland.

Comment

Social responsibility?

It seems that Mop.com and Baidu.com have taken a liking to Sora Aoi. I don't know what payout Sora Aoi's China trip is for 9you.com or how much more traffic she would bring to MOP, but I do know the most important point: these heavy promotions of Aoi have nothing to do with social responsibility.

For these companies, cor-

porate social responsibility means nothing but a piece of waste paper.

— Jiang Bojing, news critic

Media need to exercise caution

I think Sora Aoi's case proves that China has become more open: stories about her were carried by mainstream media. But the media should also be careful what they say, since it might spur a 10-year-

old to find more information on her online.

— He Yuxin,
newspaper editor

News is news

I think it's no problem for the press to have covered her visit since it was a newsworthy story. Porn is banned in China, so it was an interesting story to Chinese readers.

— David Vaughan,
British football coach

Former Italian striker laments Italy's failure with Chinese fans

By Han Manman

The World Cup quarterfinals begin today with one glaring omission – last World Cup's champions. In fact, Italy didn't even advance past the group stage, a result that was inconceivable, according to Giuseppe Signori, the famous former Italian striker.

The 42-year-old, who assisted Roberto Baggio in scoring the winning goal for the Azzurri in the quarterfinals of the 1994 World Cup, has been invited by Italian sports brand Lotto to watch soccer games this week with Chinese fans. He had been expecting to cheer on Italy.

"It's indeed disappointing, as an Italian, that we finished at the bottom of such a weak group without any world-class teams, failing to win any group matches," he told fans at the Italian embassy on Monday night.

He said Italy's conservative play backfired. Coach Marcello Lippi's persistence in using almost the same squad and formation from four years ago is one of the reasons for this year's failure.

Lippi now must face the music back home, Signori said. When a CCTV soccer commentator asked Signori if he had heard that Italian fans now have three things to do – eat, sleep and curse Lippi – Signori replied, "That's true, but the order should be: curse Lippi, eat and sleep."

However, Signori said he is still optimistic about Italy's future. "I haven't lost faith and believe we can do a better job in the future under new coach Cesare Prandelli, especially for the 2012 Euro Cup," he said.

Signori said he favors the



Signori did not expect to see so many of his fans in China.

Photo provided by Wang Jin

Netherlands or Brazil to win this year's tournament.

Signori's five-day tour of Beijing is focused on promoting soccer in China. During the trip, the Italian was surprised to see such large groups of Chinese fans, especially on Wednesday when he held a meet-and-greet at Lotto's store in Guo Rui City Shopping Mall.

"The fans came here with photos of me that were taken more than 10 years ago, and

that moved me a lot," Signori said, adding that he is also quite impressed with Chinese fans' passion and enthusiasm towards the World Cup. "If there is a World Cup for soccer fans, Chinese fans are the world's best."

As for China's national team, Signori said it lacks "efficient and systematic training," but that the team "has a chance of entering the 2014 Brazil World Cup."

"China needs to be patient

for its soccer team's development," he said. "An effective way to improve is to send more talented players to play for Europe's top leagues."

Signori, widely regarded as one of the best soccer players to have never received a winner's medal in competitive soccer, was a left-footed striker and prolific scorer in Serie A. He was known for his unique style of taking penalty kicks - standing over the ball without any

run-up and shooting.

"Soccer is indispensable to my life," he said. "I play every weekend with my friends, so I've kept in good shape."

He is nearly done with a coaching course in Italy that would allow him to pursue a career in coaching. "Maybe I will start with coaching career as an assistant," he said. "China may be one of my considerations because I like the country very much."

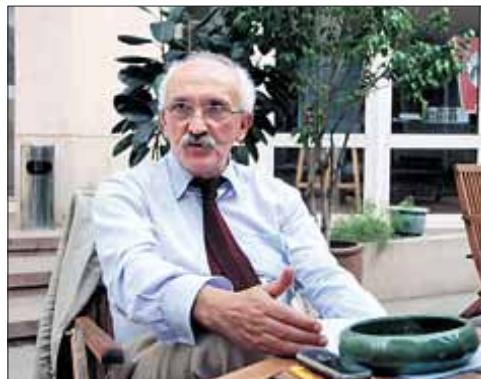
Italian professor guides repair of Italian concession in Tianjin

By Liang Meilan

When he first arrived in China in 1979, Giulio Machetti, a professor of contemporary history at the University of Napoli, became fascinated by a block of Italian buildings in Tianjin that represented the former Italian concession. Now, more than 30 years later, he's devoted himself to restoring the buildings and educating others about the historic value of the area.

"(In 1979), the buildings were used as residential houses, which were very similar to the houses we lived in in Italy, with kitchens outside," Machetti said. "As an Italian, I felt like I was home every time I strolled down the street."

In 2003, the Tianjin Municipal



Giulio Machetti

Photo by Wei Jianghui

Government decided to renovate the area with help from Italian

companies and cultural institutions. As a result, Machetti

came to China frequently and learned the history of the area and techniques for architectural repair.

Sirena, an Italian company that specializes in urban restoration, took charge of the project in 2004, with Machetti as a consultant.

"When the restoration team first went into the complex, we saw several newly painted buildings that did not match the old ones nearby," Machetti said. "Because the colors and decoration styles were totally different from what they used to be, the nature of the place changed."

He said the "transitory beauty" of the newly repaired buildings was due to lack of understanding of the original

buildings. "It was a meaningful and brave decision that the Tianjin government made, but problems arose due to lack of experience," Machetti said.

"We put an emphasis on using raw materials to try to keep the buildings as intact as possible."

Concerning the area as a whole, Machetti said that it should be a commercial area with authentic Italian architectural features. He is currently seeking Italian investors. "This is the most feasible way to keep the original appearance of the area, with financial aid from tourism, catering and commerce," he said.

"Ideas can be borrowed from the prosperous commercial area of Huaihai Lu, a former British concession in Shanghai."

Canadians enjoy big family reunions in Beijing on its national day



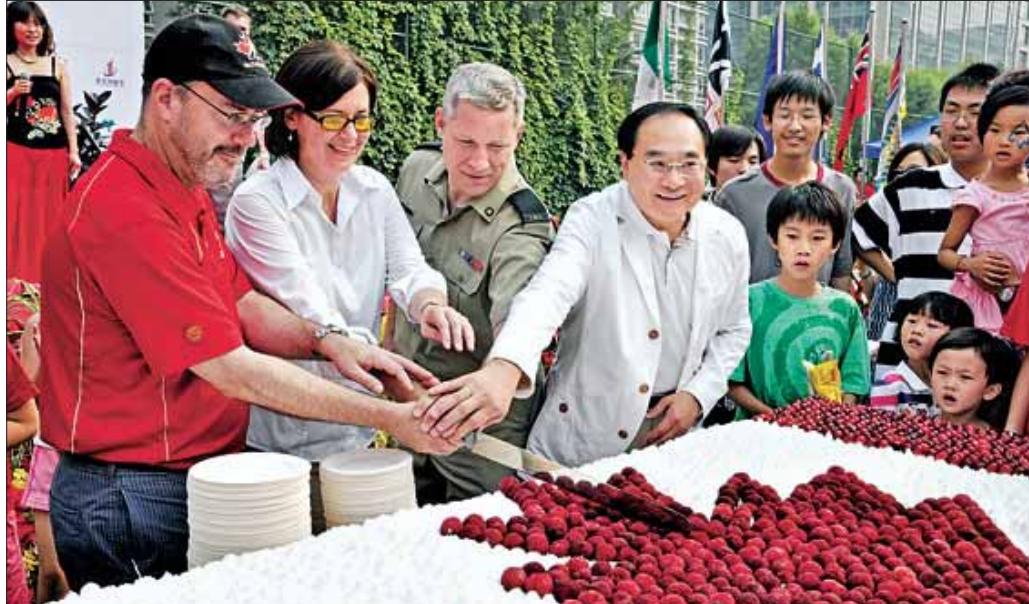
People from different countries meet to celebrate.

By Chu Meng

The Canada China Business Council (CCBC) celebrated the 143rd Canada National Day last Saturday by organizing a party at the Canadian International School of Beijing. The one-day event offered open-air barbecue, ice cream and burgers, sports and games and a raffle – and the renewal of a popular chili-eating contest.

The annual celebration gave Canadians in Beijing the chance to network and reconnect. Participants included Canadian diplomats, employees, international school students and friends of Canada. The party wasn't limited to Canadians: more than 50 nationalities were represented, including Chinese.

"The celebration has become an annual tradition in Beijing,"



Cindy L. Jenson (second from left) and other guests cut Canada's birthday cake.

Photos by Kenny Wang

said Cindy L. Jenson, chairperson of the CCBC Beijing chapter. "It also is a day for locals to get to know more about Canada's diverse and multilingual culture obvious."

The official flag raising and national anthem were followed by the cutting of a huge birthday cake with the cherry-made pattern of Canada's national flag. The cake was shared by all

200 guests.

At the peak of afternoon heat, the hot-chili-eating contest began. Students at the Canadian International School of Beijing say this contest is the biggest draw at every Canada Day celebration. The chilis were small and bright red, brought over from India. The contest lasted.

"It is not necessarily a Canadian pastime, but cer-

tainly a traditional Beijing Canada Day event," Jensen said. "The event has been brought back to Canada. So now, at the reunion, people can see exactly how our two different cultures have shared things with each other."

International school students served as volunteers. Cecily Huang, an 11th grader, handed environmentally-friendly bags to

visitors to help collect garbage.

"I've had to frequently change schools between two different countries during the past six years because my parents' work always switched," Huang said. "I've gotten used to speaking two languages, making friends of international backgrounds and accepting different cultures. It is quite fun for me."

Exhibition shows refugees' city life

By Han Manman

The image most associated with refugees is one where row upon row of white tents are crammed inside an emergency camp. But the reality is, half of the world's refugees live in cities or towns, a United Nations High Commission for Refugees (UNHCR) official said at a photography exhibition last week aimed at exploring the lives of these forgotten people.

The exhibition, "Invisible in the City: the Lives of Urban Refugees," by award-winning photographer Zalmi, closed this week at Shanghai Expo. It was the first exhibition to showcase the lives of urban refugees who have long suffered neglect. The exhibition depicted people displaced in Johannesburg, Bogota and Kuala Lumpur, Malaysia.

Last year, UNHCR commissioned Zalmi, himself a former refugee from Afghanistan, to document the struggles and hopes of refugees in South Africa, Colombia and Malaysia.

"The people I met on my photography missions opened up to me, they took the time to share their stories, their joy, their pain



Urban refugees live inside the cities but are neglected by all.

Photo provided by UNHCR

and their fears," Zalmi said. "No matter where they were from – whether they were from Bogota, Kuala Lumpur or Johannesburg – all of these people asked for the same thing: protection. Not money or a job or even food."

Refugees have been steadily moving into cities, mostly in developing countries, a trend that has accelerated since the 1950s. Today, more than half of the world's 10.5 million refugees live in cities, according to UNHCR.

Unlike a closed camp, cities present opportunities to stay anonymous, earn money and build a better future. But they also present dangers: refugees may lack necessary legal documents, which make them vulnerable to exploitation, arrest and detention, and they often find themselves in competition with the poorest local workers for the worst jobs.

"These people are living inside the cities, but they don't exist,"

Zalmi said. "They are hard to find. They are afraid of deportation, of the police, of detention centers. They feel they are vulnerable. Sometimes, their only protection is the big city itself. So, they just try to be invisible."

Only in rare cases are asylum seekers allowed to remain in China – they do so under the term "urban refugee." There are 260,000 Indochinese and around 100 "urban refugees" in China, said Song Jing of UNHCR China.

In the only case of mass refugee acceptance in China, many ethnic Chinese living in northern Vietnam resettled in China's southern provinces in the late 1970s.

Song said urban refugees in China mainly live in Hebei Province and Guangdong Province. People who seek for asylum are generally treated as foreign aliens who have no right to employment or a visa, and therefore need UNHCR's support in terms of food, accommodation, health care and child education.

Song said UNHCR provides them support based on the country's minimum living standard of 1,000 yuan per month for housing (for a family) and 900 yuan per person for meals.

Song said refugees who flee to Chinese cities do so most often because of racial or political problems back home.

Long-term anxiety has made many of them suffer from depression and other psychological disorders. "Most of these urban refugees bear a big burden," Song said. "They worry about their child's education, they worry about how to make money... they just worry."

New Zealand wizard visits Beijing



Brackenbury Channel (right), 78, the first and only official wizard in New Zealand, presented his story and philosophies in Beijing.

Photo provided by Grant John Neville

By Li Zhixin

Ian Brackenbury Channel, 78, the first and only officially recognized wizard of New Zealand, presented his story and philosophies June 19 at Beijing's Mako Live House, where a documentary film about him was screened.

The film records the story of the wizard bringing rain to Waimate, a small town in South Canterbury that had not seen a drop of precipitation in six months.

Audience members clamored to talk with the wizard as soon as the film was finished.

An 8-year-old boy walked up to the wizard with a broom and asked, "Can you fly by riding it?" The wizard laughed and told him he could not.

"It's not the sort we read about in stories nor see in magic movies," Channel said. "This wizard is a social science academic who decided to alter people's perceptions of moral and intellectual reality by following the great changes that have taken

place over the past century."

Channel's title of wizard can be traced back to the late 1960s, when he was teaching in Sydney's School of Sociology at the University of New South Wales (UNSW). He pioneered what he called the "fun revolution," which was designed to provoke thought and provide conflict resolution through the reduction of ego from both sides. This was followed with his appointment by the Administration of Student Union as the official wizard of UNSW, and later as wizard of the World University Service.

In 1990, New Zealand Prime Minister Mike Moore appointed Channel the country's official wizard. In 2009, he was awarded the Queen's Service Medal for services to the community in the fields of "wizardry and cosmology construction."

"These two events made him a 'real' wizard rather than a self-appointed or show-business wizard," said Grant John Neville,

director of the film *New Zealand Wizard*. "Now, Channel has become the name card of New Zealand. For many visitors from all over the world, getting the wizard's beatitude or his signature is one of their important goals when they visit Christchurch."

As an official wizard, Channel's mission is to protect New Zealand's government, repel malice and fanaticism, enlighten people and attract visitors. In order to fulfill his role, Channel relies on his fun and charming form of persuasion. "Advertising, which is essentially the art of persuasion, has become all-important in the consumer society," he said.

"Before seeing him, I guessed he could do some magic arts," said Zhang Zhichao, a student from Communication University of China. "But after I got to know him better, I think 'wizard' is more like a Chinese *guoshi* (state tutor), who had both the good character and professional competence to assist a ruler during ancient times."

The modern-day wizard took Saturday's opportunity to promote the campaign "Save the Males." The campaign was born out of Channel's idea that women's desire to buy things triggers conflicts in our post-industrial consumer society.

He said freedom and choice are increasingly emphasized as major concerns. People's status is tied more to a consumer lifestyle than family connections. "Through easy divorce and feminism, and with romantic love replacing religious devotion in the all-powerful mass media that drives consumerism, the nuclear family has begun to dissolve into a series of monogamous liaisons," he said. "Marriages produce few children and populations begin to age and shrink."

Some female audience members thought his concept was a little chauvinistic. "Why don't men think about their faults first?" said Maartje Blans, a camerawoman. "How can he only blame women when society encounters problems? It's unfair."

City's first ethical trade fair promotes livelihood for rural women

By Wang Yu

Beijing's first ethical trade fair next Saturday will showcase artisan goods and handicrafts to promote sustainable livelihood for rural women. Manufacturers include Shangrila Farms and Baihua cooperative.

The fair, to be held in Wudaoying Hutong, will also gather artisans, NGO representatives and entrepreneurs to learn about ethical trade in the country. Guest speakers include Wu Qing, a women's rights activist and recipient of the 2001 Ramon Magsaysay Award for Public Service, who will discuss the challenges and achievements of social enterprise in China.

The event will also feature exhibitions by ethical trade producers, short videos and live music.

It is being organized by charity shop Brandnū to celebrate its first anniversary. The shop, founded



Nathan Zhang, founder of charity shop Brandnū, is organizing the city's first ethical trade fair next Saturday.

Photo provided by Nathan Zhang

by Chinese Canadian Nathan Zhang, sells ethically sourced and eco-friendly goods from artisan groups and Chinese NGOs. It also promotes partnerships between urban designers and rural arti-

sans working with NGOs.

The majority of Brandnū artisans are female, disabled or unemployed. A portion of the shop's income is donated to Rural Women, a local women's develop-

ment organization.

"If you can help one woman, you can help an entire family," said Zhang, who returned to China after 10 years in Canada to get involved in social development work. "This ethical trade fair aims to support the growth of sustainable enterprises led by rural Chinese women."

Zhang and business partners Plastered 8 T-shirts and JLJ Group have supported a variety of charity projects in the past year, including the construction of two rural Beijing libraries and an exhibition of artwork by residents of Beijing Huiling Community, a home for children with learning disabilities.

Brandnū ethical trade fair

Where: Argo Greek Restaurant (Rooftop Terrace), 59 Wudaoying Hutong, Dongcheng District
When: July 10, 1-5 pm
Tel: 15011153421

Event

Free kung fu lessons

Beijing Milun School of Traditional Kung Fu is offering free Shaolin kung fu lessons every Sunday. The class, held in a Ming Dynasty courtyard in Wangfujing, is taught by award-winning instructors. Participants should wear loose-fitting clothes and sports shoes. No experience is necessary to join.

Where: Beijing Milun School of Traditional Kung Fu, 33 Xitangzi Hutong, Dongcheng District
When: Every Sunday, 4-5 pm
Tel: 13811706568
Cost: Free

Shotokan Karate classes

R and F Gymnasium is offering beginners' and advanced karate classes taught in English and Chinese every weekend. It is a good way to stay fit and also develops the powers of the mind.

Where: R and F Gymnasium, 59 Dongsanhuang Zhong Lu, Chaoyang District
When: Every Saturday and Sunday, 6:30-7:30 pm
Email:

info@karatebeijing.com
Cost: Depending on class

Cherry picking

Pickers can feast on cherries in the orchard and pay for what they bring home. Though the fruit here costs two to three times as much as grocery produce, the experience shared with loved ones is priceless. Pickers should bring boxes or large containers to protect their cherries from bruising during the drive home.

Where: Longwan Cherry Valley, Xinzhuang Village, Longwan Town, Shunyi District
When: July 3, starts 10 am
Tel: 13693026428
Cost: 400 yuan, 200 yuan for kids

UCCA Lecture by Caroline Watson

In 2004, Watson founded Hua Dan, a social enterprise that uses drama-based workshops to tap individual and community potential. Hua Dan works specially with rural folk and migrant workers. In this UCCA lecture, Watson will share her China experiences and the challenges of running one of the country's leading social enterprises.

Where: Ullens Center for Contemporary Art (UCCA), 798 Art district, 4 Jiuxianqiao Lu, Chaoyang District

When: July 4, 2-3:30 pm
Cost: Free

(By Liang Meilan)

Beijing Sailing Center offers summer courses



Two trainees learning sailing at Beijing Sailing Center's Beidaihe base.

Photo provided by Beijing Sailing Center

By Chu Meng

Sailing need not be just a dream to Beijingers. Beijing Sailing Center, the country's only sailing school, is offering beginners short-term summer courses that follow guidelines set by Britain's Royal Yachting Association (RYA).

Few Chinese people sail as it is considered a sport strictly for professionals and which requires long, hard physical training. But the sport is actually more attainable.

"People can easily learn to control a yacht and try sailing after a day of intensive training under the guidance of qualified instructors – even if they cannot

swim," said Rick Pointon, an RYA-accredited sailor and director of Beijing Sailing Center.

The center's training base is at the 11th Aquatic Center of the Asian Games, in Beidaihe, Hebei province. Since its establishment in 2006, the center has given scores of short training course at various skill levels, including junior and teen camps.

Its two-day weekend sailing course costs 2,390 yuan per person. It can also custom-make training programs from two days to a week, depending on the students' needs.

"We have both Chinese and Western students," said Alfie Rowson, the center's chief

instructor, who has qualifications from the RYA. "It's great to see students successfully sail a boat on their own for the first time. I love to see people come back ashore with big smiles after their first independent sail."

Rowson, 25, a native of Buckinghamshire town, England, gave up a life of international competitions in 2008 to teach sailing in China. "Teaching sailing in China gives me a unique opportunity to witness the development of the sport in the country," said Rowson, whose favorite sailing destinations are Lake Garda in Italy, the west coast of Scotland and Phuket, where the annual King's Cup is held.

"I really enjoy working with students who have never sailed before, seeing them achieve their bronze-level certificate, working their way up to silver and gold, and then progressing on to yacht sailing," said Rowson, who took up the sport at age 12 after his first ride with an 80-year-old boat builder.

Beijing Sailing Center also arranges adult parties, family outings and corporate events.

Beijing Sailing Center

Where: Room 5005, 5/F Zone A, Chaowai SOHO, 6B Chaoyangmen Wai Dajie, Chaoyang District

Open: Monday – Friday,
9 am – 6 pm
Tel: 5900 0276

ASK Beijing Today

Email your questions to:
weiyang@ynet.com

I want to take my 3-year-old son to an outdoor public pool such as the one in Tuanjiehu Park and Chaoyang Park. Do they provide towels? How much does entry cost?

Here are some important things to remember when visiting public pools in the city:

- They sell swimwear, towels and floatation devices, but at higher prices than markets or online shops.

- They don't sell sunscreen, so bring your own.

- They sell food, but it is safer to bring your own. Some will allow food and drinks near the pool, but not in containers.

- There are lockers for rent at 20 to 25 yuan.

- Chaoyang Park charges 120 yuan per person on weekends and 80 yuan on the weekdays, while Tuanjiehu Park charges 25 yuan.

I've noticed more and more Beijing medical and beauty clinics advertising Botox treatments. Are these places reliable and which one has the best reputation in town?

Beijing Today does not endorse the services of any medical or beauty clinic. However, one of the most reputable in town is the cosmetic surgery department of China-Japan Friendship Hospital (2 Yinghua Dong Jie, Hepingli, Chaoyang District, Tel. 6428 2297).

My Chinese friends told me that Beijing is going to host a global kung fu competition this summer. Do you know when and where? I really want to watch it.

The first global kung fu competition is scheduled for August 28 to September 4 and will meet in venues like the National Stadium. The detailed schedule and ticket prices have not been announced yet. *Beijing Today* will publish more information as it becomes available.

(By Wei Ying)

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Life for rent

The stories of women temps

By He Jianwei

"Art is not a mirror, but a documentary," Scott John Grimes

If that's true, Qi Xiaoguang with fitting force.

Women's Dormitory turns temporary workers sharing or older and represent the migrant workers.

Their story tells the struggle hopes for the future.



"The room was simple and crude. There was no furniture except for several bunk beds. But it was very cheap – only 2 yuan for a night."

Qi Xiaoguang's Women's Dormitory tells the story of temporary workers sharing a cheap dorm, most of whom are 45 or older and represent the first generation of women migrant workers.
Photos provided by Qi Xiaogang



"There was a tide of people in the 1980s that left the countryside and flooded the cities. These women came in on that tide and left their children behind."

The youngest of the dorm's residents is 45 years old and the oldest is 70.

“a hammer,” the grandfather of a person said.

“The new documentary strikes

the camera on a group of a cheap dorm. Most are 45 first generation of women

gives of the city in a voice that

ed about the front gate of a labor market, the of middle-aged women scans the faces of their ill bosses through a cutting wind.

ue workers share a dorm beside the labor market province. Every morning they rise early in hopes of landing work.

opportunities are dwarfed by those of their male peers: the market has no love for an illiterate.

ve years following the lives of these women to date documentary. It is scheduled to air on TV

ago, when the director worked for a Jilin TV and a tip about a female middle-aged migrant a little boy find his mother.

was Zhang Xufen, who 10 years ago took

ing a 3-year-old boy born out of wedlock. The ised Zhang 500 yuan per month to look after her

payday came she vanished.

he boy does not have a *hukou*, he cannot go to school to raise the boy and tried everything to help

other. She named him Little Stone and treated

him as a child.

he boy does not have a *hukou*, he cannot go to school to raise the boy and tried everything to help

other. That gift helped ease a relationship that had been sour

for decades.

my city even though I had worked here for years,” Qi said.

He climbed several narrow and steep steps to enter a 13-square-meter room that was home to 12. “The room was simple and crude. There was no furniture except for several bunk beds,” he said. “But it was very cheap – only 2 yuan for a night.”

Today’s inflation has pushed rent to 3 yuan.

The room is owned by Sun Shiqing, a divorcee of 20 years who turned her apartment into a dorm in 1997 to help bring in money.

Most of her occupants today have worked in the city for more than 20 years.

“There was a tide of people in the 1980s that left the countryside and flooded the cities. These women came in on that tide and left their children behind,” Qi said.

Distance has left many of them estranged from their husbands and children.

Some of the women have divorced; others keep working to avoid an awkward return to their children.

In this documentary, Qi tells the story of one mother and her daughter who have a failed relationship.

After her husband died, the woman leaves her daughter Xiaofang with her grandmother to seek work in Jilin. However, the woman suffers from the toxic cocktail of anger and alcoholism: one that results in violent beatings for Xiaofang on every homecoming, Qi said.

That’s not to say Xiaofang is an angel. With no supervision she fell in with a bad crowd and fled home at 11. Today she works as a trash collector in Jilin.

When she heard her mother was ill she saved 1,000 yuan for her. That gift helped ease a relationship that had been sour

for decades.

Xiaofang moved in with her mother in the dormitory. Even though she only attended school for two years, she has had an easier time finding work than her mother. She has worked as a waitress and masseuse.

Her mother on the other hand developed a bad habit of relying on men. She has remarried several times, each time ending in divorce and a return to the dorms.

Tired of her mother’s failings, Xiaofang moved out,

The youngest of the dorm’s residents is 45 years old and the oldest is 70. “It’s not an isolated phenomenon. There are dozens of dorms like this one surrounding the labor market,” he said.

Young people find manual work as cleaners, dishwashers and babysitters. But older workers fare poorly in temp work. “Some of the older workers have to look after the elderly men,” the director said.

When he started, Qi never expected to film for so many years. “Every time I thought it would be the end of the film, something happened to keep the camera rolling,” he said.

When Zhang, the babysitter, and the boy left Jilin and she remarried in Dalian, Liaoning province, he expected their story to be over. Two years later, Zhang was back in Jilin – this time with a 13-year-old boy and a new husband.

“The boy turns 14 next year. According to the law, it is impossible to adopt a child over 14,” the director said. “Fortunately, with the help of a teacher and the police, the boy has been able to attend a private school in Dalian this year.”

While the boy’s mother has never been found, the director decided it was time to end the story.

“Even if they live in poor conditions, the courage with which they live and love each day touches me,” he said.

Torn between traditional and modern

Turkish author discusses multicultural experience

By He Jianwei

Turkey is the crossroads of Europe and Asia.

For millennia, its culture has influenced and been influenced by cultures and civilizations from China to Vienna and from the Russian steppes to North Africa.

Consequently, it resonates with unparalleled richness and diversity – something to which its most famous authors attribute their success.

Following in the steps of Nobel Prize winner Orhan Pamuk, another Turkish author, Omer Zulfu Livaneli, has become a best-seller among Chinese readers after the Chinese edition of *Bliss* was published in May.

In the middle of June, Livaneli visited Beijing and Shanghai to share his take on modern Turkey.

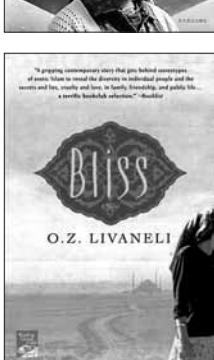
Politician, musician and writer

Born in Ilgin, Turkey in 1946, Livaneli is one of the most outstanding figures in the cultural, artistic and political life of Turkey.

He achieved prominence and success not only as a writer and musician but also as a film director. His books, compositions and films brought him national and international acclaim, and more than 30 international awards.

As a musician, he is known for his fusion of Turkish folk with contemporary music, something akin to the works of Bob Dylan. As a politician, he was a member of the Turkish parliament from 2002 to 2007. He is also an activist for the country's women and ethnic minorities.

"Although I was a member of parliament, I was not a 'professional' politician because there is a difference between politicians and writers," Livaneli said. "To be a writer, you must present what you think and feel to readers; to be a politician, you must hide that."



He was influential during his time in parliament, presenting a legislative proposal to amend the concept of "Turkishness" with that of the "Turkish nation," eliminating a longstanding focus on race.

"In Turkey's politics, we need people who are influential and who dare to speak truth," he said.

He did not take part in the 2007 Turkish elections, concentrating instead on his art, novels and daily newspaper column.

Confused identity

"Who am I?" is the question Livaneli asks in every work.

"As a Turk, I'm an Asian, because our language is a member of the Altaic family. But we also have more than 1,000 years of Muslim identity. During the days of

the Ottoman Empire, we had a close relationship with Europe. Like the Greeks and Austrians, we were considered Mediterranean. We also have had culture exchanges with our neighbor Russia," he said.

"Growing up in a multicultural background makes it easy to ask, 'Who am I?'"

Livaneli's work deals with the conflict between traditional and modern, and between East and West.

"When you travel Turkey from west to east, you find it is more traditional in terms of culture, habits and mindsets; but when you travel from east to west, you find people are more open," he said.

In his latest novel, *Leyla's House*, the title character is the final living member of an old Ottoman family. She is forced to leave her house in which she lived the 75 years of her life.

With her home lost, Leyla feels as if she has betrayed her past, her memories – the most important source of meaning in her life.

Another character, Roxy, is a third-generation migrant who grew up in Germany and became a hip-hop singer. During her youth, she was torn between the two cultures and developed serious problems related to belonging and identity.

Roxy is initially hostile to Leyla, but living together gradually brings all inhabitants of the house closer.

"The characters in my books are people from different countries, social strata and ages. Their meeting breeds conflict, but in the end they come to understand each other," Livaneli said.

In the 1970s, Livaneli lived and studied in Sweden, France and Greece during his eight years as a political exile.

"Those eight years were precious to me. I experienced different cultures and learned why different nations have different views," he said.



Seeking happiness through books

In his books, Livaneli expresses his worries about the urbanization of Turkey.

In 1938, about 80 percent of the population lived in rural areas. "It's the opposite today. Over 80 percent of the population is urban," he said.

That migration influenced literature. In the past, Turkish writers could be divided into two groups – rural and urban. But Livaneli writes both rural and urban tales.

In his third novel *Bliss*, published in 2002, the plot focuses on the experiences of three characters: Meryem, a young girl living in a village on the shores of Lake Van, who has been sentenced to death by her family because she is believed to have dishonored them; Cemal, her cousin, entrusted to carry out Meryem's death sentence after finishing military service; and Irfan Kurudal, a successful academician who lives a life of wealth in Istanbul, quits his job and suffers from insomnia.

Meryem and Cemal board the train for Istanbul. When they arrive at the capital, Cemal is unable to kill Meryem, and – with the help of a friend – the two cousins take shelter in a little bay on the Aegean.

The academician quits his job, rents a boat and sets off on a long journey into the Aegean. When the three meet and embark upon a journey together, they influence and change one another and the physical journey turns into an inner journey of self-exploration.

"The city is like a machine, making people from different places and with different backgrounds become similar in both looks and minds. Literature is something that can prevent this. It is a world where people from different places and different cultures can remain themselves," Livaneli said.

Bookworm book listing

Vivian Wang from the Bookworm recommends the following bestsellers to *Beijing Today* readers.

Pearl of China: A Novel

By Anchee Min, 288pp, Bloomsbury USA, \$24

It is the end of the 19th century and China is changing, but for 9-year-old Willow, the only child of a destitute family in the small southern town of Chin-kiang (Zhenjiang), nothing seems to

change. Until the day she meets Pearl, the eldest daughter of a zealous American missionary.

The Carrie Diaries

By Candace Bushnell, 400pp, Balzer + Bray, \$18.99

Before *Sex and the City*, Carrie Bradshaw was a small-town girl who wanted more. With an unforgettable cast, *The Carrie Diaries* is the story of how a regular girl learns to think for herself and evolves into a sharp,

insightful writer. Readers learn her family background, how she found her voice and the indelible impression her early friendships and relationships left on her.

The Girl Who Kicked the Hornet's Nest

By Stieg Larsson, 576pp, Knopf, \$27.95

Lisbeth Salander – the heart of Larsson's two previous novels – lies in critical condition, a bullet wound to her head, in the intensive care unit of a Swedish city hospital. She is fighting for her life in more ways than one: if and when she recovers, she will be taken back to Stockholm to stand trial for three murders. With the help of her friend, journalist Mikael Blomkvist, she will not only have to prove her innocence, but also identify and denounce those in authority who have allowed the vulnerable, like herself, to suffer abuse and violence.

(By He Jianwei)



Get ready for the iPhone 4

By Wang Yu

Claims that Apple makes the world's best gadgets may be debatable.

That the Cupertino-based hardware maker has the world's most enthusiastic fans is not.

Its iPhone 4 is selling now in the US and later this month in Japan, UK, France and Germany, and since day one fans have been camping outside retailers hoping to become one of the first new users.

As usual, China's Apple lovers will be left waiting for several months. In other words, the gray market is set to boom.

With a fresh look and upgraded hardware, the new iPhone 4 generated countless gray-market preorders on Taobao. For some users, the crusade to claim the next iPhone is one undertaken with near religious devotion.



Kyle Zhao is one of the editors of Youku.com. As a long-time Apple fan, the iPhone 4 has been on his shopping list since its release at the Apple Worldwide Developers Conference 2010 last month. He hocked his old MacBook Pro and iPhone 3G to raise the money for one of the phones before its mainland launch.

"It's a little risky to be such an early adopter, especially since the cost is doubled. But I am hoping to get one as soon as it is released in Hong Kong later this month," Zhao says.

Gray-market iPhone 4s are already available in Hong Kong. The model with 16 GB of storage runs 8,500 yuan; in Zhongguancun, Beijing's largest technology marketplace, that price more than doubles.

But that hasn't stopped dealers from bringing them in. According to the latest financial statements from Apple, the company earned 1.3 billion yuan from iPhone sales in China this year. The iPhone 4 is set to smash that record.

"I think the most attractive part of the iPhone is the apps. The GPS function is my favorite. Apple didn't just make a revolutionary gadget, it also created a revolutionary marketing idea," Zhao says.

But many people shopping the gray market aren't really Apple fans, he says – just rich people looking to show off with something exclusive.

Apple's designs have created a loyal consumer base among spend-thrifts and women. However, few of these users take to the Apple culture. Many Mac computers in China are actually running Microsoft Windows.

"I think that's typical of Chinese people. Asian buyers are always enthusiastic about new gadgets. Here in China, most people started learning on Windows and ... are rarely willing to change their habits," says Aaron Liu, a graphic designer.

"You can't change the operating system on an iPhone, but it's still easy to spot an Apple fan. Just check how many apps are installed! The Apple-as-fashion users don't even know about the iPhone's most useful function," he says.

From laptop to MP3 player, Liu's bag is full of Apple products. The brands' creative ideas in both design and marketing are what

attract him, he says.

Zhao bought his first Mac in 2005 when there were few Apple users in China. Early adopters of the day met on elesson.com.cn to discuss new applications and share their experiences.

At the time, most Mac owners were professional users. Some of Zhao's friends dropped their PCs: one went to work for the mother ship.

Those users cast an ambivalent eye on Apple's smart phone boom. While they may be happy that Apple hardware has never been easier to buy, the Apple brand has lost a bit of its mystique.

"People say Apple is like a religion. That is partly true, especially given how obsessed I used to be. There used to be few people in China who used gadgets like iPods or Macs due to the cost and poor software support," Liu says.

"They were rare, and that made them mysterious, and that made anyone using an Apple unique. It was something the fans took pride in," Liu says.

Zhao says he has become estranged from the Chinese Apple community. He only follows upgrades to his existing gadgets.

"Each generation of iPhone has exceeded my expectations. But real Apple users buy not for beauty, but for the progress in design and engineering," Zhao says.



What makes the iPhone 4 hot?

If you're debating whether to empty your bank account on this latest smart phone, here are a few things to consider.

Design

The iPhone 4 is noticeably thinner – by 3 millimeters – than the 3GS. However, it is still weighing in at 136 grams. It may take a little time to get used to the new model's lack of a rounded back.

The guts have changed too. Apple has moved from the Samsung-built ARM Cortex-A8 CPU to the custom A4 chip used in the iPad. This speeds up graphic rendering and overall responsiveness.

GPS, Wi-Fi and Bluetooth are integrated on the CPU. The phone ships with either 16 GB or 32 GB of storage space.

Display

The display is one of the most attractive changes. Apple is calling the backlit, 960-by-640 dot IPS screen the "Retina Display" because of its high resolution and pixel density. The new display fits 326 pixels per inch with an 800:1 contrast ratio.

Steve Jobs says the resolution of the screen essentially tops what is perceivable by the human eye.

Of course, that claim is shaky at best. However, tech reviewers like Engadget agreed there has never been a clearer screen on a mobile device.

Speakers

Many still remember the connection woes of the early iPhone. This time Apple has spent some serious time improving call quality and speakerphone mode. The iPhone 4 is both louder and clearer than its predecessors.

New OS

The new iOS 4 adds loads of features like video calls, folders for apps and enhanced e-mail. Apple also ported one of the most popular programs on the iPad, iBooks, to the phone and created a new iMovie for iPhone 4.

The new OS also brings multitasking. Users can pause an application and leave it to run another app. Double tapping the home button brings up a list of recent and running applications for when it is time to switch back. Music can now play while writing text messages. This also protects the GPS software from sudden shutdowns.

'80s beauty products making a comeback

By Chu Meng

Made-in-China cosmetics, skin-care products and fragrance popular in the 1980s are making a comeback in big cities. With the help of an expert, *Beijing Today* scoured the choices to come up with a list of items that will enhance your beauty without ruining your budget.

Inexpensive and natural

These "vintage" beauty products are rarely sold at department stores: they are mostly found online, from cosmetic shops that specialize in domestic brands. Most of their fans are young people who like their affordability and natural ingredients.

Xuan Cao Zhu, one of the top cosmetic shops on Taobao, reflects in its name what makes these products a hit. "Xuan Cao is a plain, little yellow flower without a strong fragrance," says Tang Jinu, the shop owner. "It is cheap and can be found everywhere, exactly like 'traditional' Chinese cosmetics."

Before Tang opened her e-shop, she was a senior editor at a Beijing fashion magazine. After publishing an article on once-popular Chinese cosmetics, friends and readers wouldn't stop asking her how they could get their hands on the products.

"At the time most fashion magazines were filled with ads of foreign brand-name cosmetics," Tang says, "but I was more interested in searching for rare, traditional Chinese makeup in Beijing and other parts of the country, and I began to know their manufacturers."

She soon quit her magazine job to open Xuan Cao Zhu.

Tang said Chinese cosmetics' biggest advantage over foreign counterparts is their affordability. "If you compare 200 milliliters of Fee Grenadine Moisture Spray with Estee Lauder's grenade, you'll see that the first one costs 9.80 yuan, while the other costs 480 yuan. That's 49 times the price!" she said.

Also, Chinese products are often made from natural ingredients, like herbs, in simple formulations. This means less chance of allergies and side effects. "Pien Tze Huang's Pearl Powder and Annroma Pure Rose Whitening Essence are representative of Chinese makeup that can be used as food therapy or applied on the face and body," Tang said. "They are made from natural ingredients that can keep for a year."

Bao Lei, an office worker in her 20s, sees domestic makeup brands as wise use of her 7,000-yuan monthly salary. "I use Huo Lieniao Thick Mascara, which only costs 13 yuan a tube. It is rich, but is easily washed off," she said.

But both Bao and Tang admitted that Chinese brands have much catching up to do with foreign counterparts. The women said the brands need to improve their packaging, more quickly update their products and increase their vendors.

Xuan Cao Zhu

Web: tangjinu.taobao.com
Tel: 13701038973



Golden Balei Sweet Osmanthus Fragrance (10 milliliters), 6 yuan

The sweet osmanthus flower has been used as a body scent since the Tang Dynasty (618-907). Golden Balei's bottle of sweet and mild fragrance is very popular even if its packaging is unremarkable. To many users, it is both a fragrance and a link to the past – a scent they found on their mother's dressing table as little girls.



Pien Tze Huang Pearl Balm (20 grams), 28 yuan

Pien Tze Huang is a first-class protected traditional Chinese medicine that can relieve internal heat, flush out toxins, cool the blood and ease pain. It contains pearl powder made from freshwater pearls, used in traditional medicine since the Ming Dynasty (1368-1644) to moisturize skin and maintain a good complexion. The balm is considered the savior of people with acne problems: it can remove acne in a day and lighten spots within a month.

Photos provided by Tang Jinu

Bee and Flower Sandalwood Soap, 4 yuan, 125 grams

This has always been one of the best-selling products among Chinese cosmetics, exported to more than 40 countries. Its vintage wrapping paper has exactly the same design as the soaps that were used by grandmothers. Sandalwood fragrance has been widely adopted by international makeup companies, but it had been used as body and home fragrance in China and other Asian countries for thousands of years.



Violet Fragrance Powder (50 grams), 12.80 yuan

This loose powder, with the fragrance of violets, is applied after foundation and used to set makeup. Its lovely red, round iron packaging lends it an aged look, so it's no wonder many women get it for their "vintage" collection. It can also serve as a nice accessory at Chinese costume parties.



Annroma Pure Rose Lotion (280 milliliters), 32 yuan

The lotion contains pure rose essence and can be either drunk as part of food therapy or applied on the face. If ingested, it can be mixed with tea or honey water to whiten the skin and regulate female secretion. As a moisture spray or mask, it lightens age spots.



Wine nights with summer breeze

By Annie Wei

Looking to try some new wines? Check out below the winners of the 2nd Grape Wall Challenge, a contest to determine the best imported wines priced less than 100 yuan. We also profiled three places that offer quality wines, along with good views and a cozy ambience.

Six notable wines under 100 yuan

By Annie Wei

The Grape Wall Challenge's verdict is out. Quite a few white and red wines won the label of "best imported wine at under 100 yuan" from a pool of more than three dozen entries.

The contest, back for its second year at Maison Boulud last Thursday, evaluated 21 reds and 18 whites from Argentina, Australia, Chile, France, Italy, South Africa and Spain.

Judges, composed of wine experts, journalists and ordinary drinkers, were tasked with identifying "wines that offer quality at modest prices," said the organizers, adding that the emphasis was on what regular consumers liked and not what pleased experts.

The annual challenge was established by Nicolas Carre, a French sommelier, Frankie Zhao, a Chinese-wine expert, Jim Boyce, founder of blog Grape Wall of China, and Ma Huiqin, a wine professor.

Best white wines

1. Obikwa Sauvignon Blanc 2009 – South Africa, French Wine Paradox, 75 yuan

Henri Ehrhart Pinot Blanc 2008 – France, CMP Wines, 99 yuan

3. Double Bay Semillon-Chardonnay 2007 – Australia, Links, 95 yuan

4. Santa Rita 120, Sauvignon Blanc 2009 – Chile, ASC, 87 yuan

Best red wines

1. Black Wing Shiraz 2006 – Australia, Sea & Sun, 87 yuan

2. Finca el Origen Malbec 2008 – Argentina, Aussino, 90 yuan

Where to buy:

ASC available at Jenny Lou's, Carrefour and Auchan

Where: Jenny Lou's Nongzhan, 1 Nongzhan Nan Lu, Chaoyang District

Tel: 6501 6249

Where: Carrefour Shuangjing, 31 Guangqu Lu, Chaoyang District

Tel: 5190 9508

Where: Auchan, 66-1 Xiangbin Lu, Chaoyang District

Tel: 8490 3088

CMP Wines available at Boucheerie Michel

Where: Boucheerie Michel Xingfucun, 55 Xingfucun Zhong Lu, Chaoyang District

Tel: 6417 0489

French Wine Paradox available at Carrefour

Links available at Jenny Lou's Sea & Sun available at Jenny Lou's

For more information of the contest's wines, please check grapewallofchina.com.



Photo by Gao Zhan

Setting for romance

Jingucang 3 is a cozy and quiet Sanlitun gem with a good wine selection. Its architecture and decor are reminiscent of 1930s Hollywood films with its wooden floors, high ceiling, big windows, elegant staircase and chandelier. A window on the second floor gives customers a splendid view of magnolias and crab apple flowers growing in the garden.

It is the third branch of a restaurant that opened on Sanlitun Nan Jie in 2003. Three of its most popular wines are Santa Rita Gran Hacienda Chardonnay – Chile (188 yuan a bottle), Caliterrea Sauvignon Blanc – Chile (220 yuan) and Devois des Agneaux Blanc AOC – France (460 yuan).

The restaurant has a good menu of creative Sichuan food.

Jingucang 3

Where: 1 Sanlitun Beixiao Jie, Chaoyang District

Open: 10 am – 1:30 am next day

Tel: 8454 0064

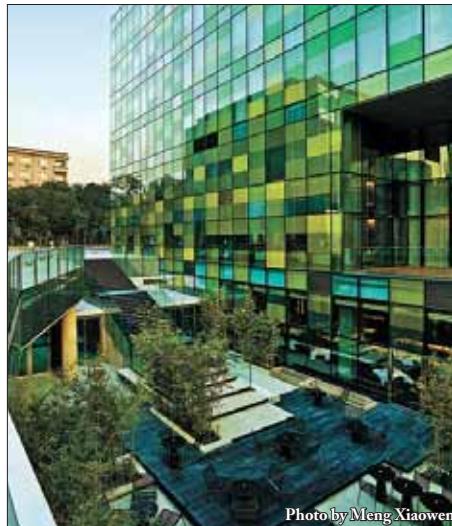


Photo by Meng Xiaowen

Sureno's sunken garden

Restaurants at The Opposite House are popular for their convenient location, good food and wine and nice ambience. One of the most popular this summer is Sureno, which has a sunken garden ideal for a romantic dinner or a get-together with close friends.

Surenno recommends three white wines for the summer: Cloudy Bay Sauvignon Blanc 2007 – France (70 yuan per glass, 380 yuan per bottle), which smells fruity and tastes fresh and sweet; Alois Lageder Doc Pinot Grigio 2008 – Italy (490 yuan per bottle), with good structure and intensity, balanced with lively acidity; and Cape Mentelle 2007 – Australia (540 yuan per bottle), which tastes crisp, dry and refreshing.

Sunken Garden

Where: B1, The Opposite House, Building 1, 11 Sanlitun Lu, Chaoyang District

Open: noon – 11 pm

Tel: 6410 5240



Photos by Gao Gao

King of R&B plays first gig in China

By Wang Yu

Usher, the world's hottest R&B singer and a five-time Grammy winner, will be staging his first China concert at Wukesong Arena July 11.

Chinese fans have long awaited the coming of the superstar whose hits, such as "Yeah," "My Boo" and "U Remind Me," stay on heavy rotation at clubs and radios.

Usher began making waves in 1997 with the release of his first album, *My Way*. Many of his foreign fans in China still remember watching his early performances at age 19 on pirated video tapes.

Besides Grammys, Usher has won four World Music Awards, four American Music Awards, eight Soul Train Music Awards and 19 Billboard Music Awards. His 2004 album *Confessions* was ranked as the top solo album and second most successful album of the last decade.

The singer hopes to build a more holistic image with the release of his sixth and latest album, *Raymond V Raymond*, released in March.

"This album tells you every perspective of Usher," he says. "Many people have known me for many years as just Usher, but they never got to know Raymond. So now you know Usher and Raymond – both sides of who he is."

The album incorporates new elements to his music, such as electric tones and grooves. His newest single "OMG," featur-

ing Will.I.Am from the Black Eyed Peas, is currently one of the biggest hits in the land.

"Every time Will and I got together – you know that last album we worked on 'What's Your Name' – we didn't work in the studio," Usher says. "With this album, at the last minute we came together with something incredible. 'OMG' is going to prove to be one of the biggest pop records I've had in my career, in terms of the sound and just the international appeal. I love it and I love working with him."

Usher is looking at 2010 as the year to spread his wings in the music industry, beyond being a singer.

"I think around 2004, 2005 I really started to view myself differently – as an artist and a businessman," he says. "There are so many other things I have to offer as a businessman, as a brand, in terms of taste and in terms of culture."

"The live show in Beijing will be one to remember. If the indication of the music is any idea of what you will get in terms of the dichotomy of the two characters, I plan on telling that story even more vividly in person," he says.

Usher Live in Beijing

Where: Wukesong Arena, 69 Fuxing Lu, Haidian District

When: July 11, 8 pm

Admission: 280-880 yuan

Tel: 400 810 1887



Upcoming

Nightlife

Dress Code Quintet

This fun jazz quintet brings together a stylish group of French musicians.

Where: Jianghu Bar, 7 Dongmian-

hua Hutong, Jiaodaokou Nan Dajie,

Dongcheng District

When: July 8, 9:30 pm

Admission: 30 yuan advance pur-

chase, 40 yuan at the door

Tel: 6401 4611

Stage in August

Concert

Myung-Whun Chung and the Asia Philharmonic Orchestra

Where: Concert Hall of the National Center for the Performing Arts (NCPA), 2 Xi Chang'an Jie, Xicheng District

When: August 6, 7:30 pm

Admission: 180-880 yuan

Tel: 6655 0000

The Voice of Angel – Philadelphia Boys' Choir and Chorale

Where: Forbidden City Concert Hall (inside Zhongshan Park), 18 Zhaodengyu Lu, Xicheng District

When: August 11, 7:30 pm

Admission: 10-100 yuan

Tel: 6417 7845

Cyprien Katsaris Piano Recital

Where: Concert Hall of the National Center for the Performing Arts, 2 Xi Chang'an Jie, Xicheng District

When: August 21, 7:30 pm

Admission: 100-380 yuan

Tel: 6655 0000

White Bear – Wu Na with 'Beijing Express' from Belgium

Where: 46 Theater, 46 Fangjia Hutong, Dongcheng District

When: August 27, 7:30 pm

Admission: 50-80 yuan

Tel: 6417 0058

Drama

I Don't Want to Sing Alone

Where: Oriental Pioneer Theater, 8-2 Dongdan Santiao Wangfujing, Dongcheng District

When: August 10-22, 7:30 pm

Admission: 100-380 yuan,

50 yuan for students

Tel: 6275 8452

I Love Peach Blossoms

Where: Multi-Purpose Theater of the National Center for the Performing Arts, 2 Xi Chang'an Jie, Xicheng District

When: August 12-15, 7:30 pm

Admission: 180-320 yuan

Tel: 6655 0000

The Master Builder

Where: Peking University Hall, 5 Yiheyuan Lu, Haidian District

When: August 19-20, 7:30 pm

Admission: 80-200 yuan

Tel: 6275 8452

Opera

Thunderstorm

Where: Opera House of the National Center for the Performing Arts, 2 Xi Chang'an Jie, Xicheng District

When: August 28-29, 7:30 pm

Admission: 120-480 yuan

Tel: 6655 0000

(By He Jianwei)

5 Friday, July 2

Exhibition In the Midst of Haze – Pan Hsin-hua Solo Exhibition

Pan, known for his hand-crafted paper, elaborates on his core philosophy through paintings that juxtapose past and present.

Where: Asian Art Center, 798 Art District, 2 Jiuxianqiao Lu, Chaoyang District

When: Until July 18, daily except Monday, 10 am - 6 pm

Admission: Free

Tel: 5978 9709

Movie

Born Into Brothels – Calcutta's Red-light Kids (2004) and Young@Heart (2007)

The first documentary is about the children of prostitutes in Sonagachi, Calcutta's red-light

district. The second follows the final weeks of rehearsal of the Young at Heart Chorus in Northampton, Massachusetts. Choir members have an average age of 81 and many must overcome health adversities to participate.

Where: China Film Archive, 3 Wenhuiyuan Lu, Xiaojiaoliu, Haidian District

When: 1 pm

Admission: 30 yuan for two films

Tel: 8229 6153

Nightlife

Musica Alta Ripa

The German baroque music ensemble presents music from the 18th century.

Where: Forbidden City Concert Hall (inside Zhongshan Park), 18 Zhaodengyu Lu, Xicheng District

When: 7:30 pm

Admission: 30-380 yuan

Tel: 6417 7845

6 Saturday, July 3

Exhibition The 11th Hour – An Exhibition of Contemporary Art from India/Diaspora

The art works confront the question of legacy and identity faced by Indians and the Indian diasporas.

Where: Long March Space, 798 Art District, 2 Jiuxianqiao Lu, Chaoyang District

When: Until August 1, daily except Monday, 10 am - 6 pm

Admission: Free

Tel: 5978 9610

Movie

Bilal (2008)

This Indian documentary, directed by Sourav Sarangi, tells

the story of a 3-year-old boy growing up with blind parents. Bilal's daily chores include guiding his folks through perilous traffic and training his 1-year-old brother in coming up with false crises.

Where: Broadway Cinematheque, 2/F Building 4, North section of Museum of Modern Art (MOMA), 1 Xiangyueyuan Lu, Dongcheng District

When: 1:15 pm, 7:40 pm

Admission: 60 yuan

Tel: 8438 8258 ext. 8008

Nightlife

PB33

PB33 is a local electronic pop-punk band whose members graduated from the Recording Art College of the Communication University of China.

Where: Nine Theater, Chaoyang Culture Center, 17 Jintai Li, Chaoyang District

When: 8 pm

Admission: 80-120 yuan

Tel: 6551 6930, 6551 6906

7 Sunday, July 4

Movie The Cock-fighter (2008)

Director Jin

Rui uses cockfighting to examine the modern world. He poses questions like, Is this a world where the law of the jungle prevails, or is it a civilized place where everyone follows the rules of the game?

Where: Ullens Center for Contemporary Art (UCCA), 798 Art District, 4 Jiuxianqiao Lu, Chaoyang District

When: 1:30 pm

Admission: 15 yuan

Exhibition



Elementary Spectacle – Joint Exhibition by Shi Qing and Shao Yi

The artists' first collaborative

project presents Shi's interpretation of the inner world's workings and Shao's installations on traditional witchcraft.

Where: ShangHART Gallery, 261 Caohangdi Village, Chaoyang District

When: Until August 20, daily

except Monday, 11 am - 6 pm

Admission: Free

Tel: 6432 3202

Nightlife

Caribou China Tour

The concert presents songs from the band's latest album, *Swim*.

Where: Yugongyishan, 3-2

Zhangzizhong Lu, Dongcheng District

When: 9 pm

Admission: 130 yuan

advance purchase, 150 yuan at the door, 80 yuan for students

Tel: 6404 2711



Late-night soccer viewing could be health disaster

By Li Zhixin

Soccer fans are turning their worlds — and their clocks — upside down to catch every minute of World Cup action.

But that late-night obsession could have devastating effects on health, especially because most fans never compensate for their lost sleep during the day.



CFP Photo

Recipe for an immuno crash

Liu Bing, 33, an HR director, stayed up late every night for the last two weeks watching World Cup matches. Last week, those sleepless nights caught up with him.

"My mouth has been full of canker sores," he said. "I thought it was caused by internal heat (a Chinese medical concept called *shanghuo*) and took some medicine for it. It didn't help, and the sores have gotten worse. It actually hurts to talk with my family and colleagues."

Doctors told him Monday that the canker sores had nothing to do with internal heat: they were the warning sign of an immune system in peril.

Liu's endocrine system was in panic mode.

Many of the matches — especially between top teams — start at midnight or later in China standard time. Fans have been skipping out on sleep and dinner to watch the action.

"When you shake up your biological clock, health suffers," said Pei Jinglin, a professor at the Beijing College of Traditional Chinese Medicine. "You need a balanced diet and adequate sleep if you are planning to stay up late to watch the World Cup," she said.

Staying up too late can also cause dehydration, Pei said. "Drink lots of water, homemade fruit juice and skimmed milk or soy milk to stay hydrated," she said. "Avoid alcohol and junk food."

Making late nights easier

Office workers unwilling to do their health a favor and put aside their fandom can try these tips.

1. Eat protein-rich foods

Staying up late will rattle the body's rhythm and affect the intestines and stomach. Eating a protein-rich diet is critical to protecting your health.

"Ensure you eat a variety of foods. Make sure to eat a few that are sour, since sour flavors tend to fuel the appetite," said Zhou Qinglu, a nutritionist at the Beijing Institute of Sport Science.

Stick to a dinner of lean meat, fish, eggs or beans to avoid starvation. "You can eat pastries and snacks that are easily digested and drink milk, soups and fruit or cucumber juice to fuel yourself during late hours and stave off fatigue," she said.

2. Take vitamin A and B supplements

Long hours spent staring at the TV are a recipe for dry eyes and eye fatigue.

Vitamin A and B supplements can help keep your vision sharp the next day. Vitamin A will help your body adapt to the radiation emitted by the TV and prevent visual fatigue, and Vitamin B is an important material used by nerve cells and metabolic processes. It can help reduce eye strain and fatigue.

Don't forget supplements with trace elements like zinc, cadmium, molybdenum and selenium, which also help keep the eyes working right. Eat lean meats, fish, poultry, beans and green leafy vegetables that are rich in vita-

min B and the above trace elements.

3. Refresh with green tea

Fans looking to stay up even later usually turn on the coffee maker or steep a bag of black tea.

But coffee provides a strong shock to the central nervous system. Try to avoid drinking more than four cups a day: if you drink more, it could be hard to fall asleep when the games end.

Green or chrysanthemum teas are usually better choices than blacks because they have radiation-shielding components. "Drink a cup of hot tea when you get tired to minimize the TV's radiation risks, protect your eyes and clear your head," Zhou said.

4. Wash your face before the marathon

The skin switches to maintenance mode at some time between 10 and 11 pm. If you stay up too late, the endocrine and nervous systems freak out causing dry, flaky skin, acne and dark spots.

Female fans who layer on the cosmetics should clean their faces early, otherwise the powder and grease will cause serious acne.

"Halftime break is a good chance to do some simple facial massage. Press the brows, the eyes, the temples and pat the cheeks," Zhou said, noting basic massage can help skin to recover.

Fans should also do away with spicy foods. "Eat collagen-rich foods like pig skin and fruits rich in vitamin C to restore elasticity and luster," she said.

Groups endangered by late-night life

1. Anyone with cardiovascular disease or diabetes. Late nights of watching soccer are simply too stimulating and can easily bring on a flare-up of their existing conditions.

2. Anyone with dry eyes. Blinking helps spread natural tears over the surface of the eyes, but people tend to blink less when watching TV. A late night spent watching the game can exacerbate symptoms.

3. Anyone with severe myopia. People with myopia are very prone to eye fatigue. Staying up all night will seriously damage the eyes and could increase eye pressure to bring on glaucoma.

4. Anyone depressed or psychotic. Late nights don't mix well with mental illness. Many people who are mentally ill have sleep problems to begin with, so there is no sense in worsening their condition.

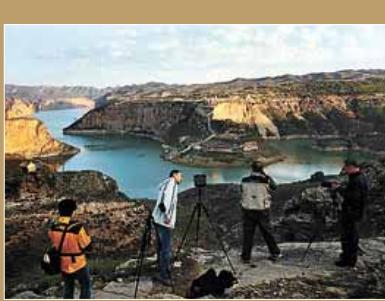
5. Pregnant women. Late nights can weaken a mother's immune system, and in turn weaken her baby's immune system.

Laoniuwan, where the Great Wall meets the Yellow River

By Zhang Dongya

Laoniuwan Valley is considered one of the most beautiful valleys in the country because it is where China's two greatest symbols – the Great Wall and the Yellow River – converge. At certain vantage points, people can see the Wall reflected on the river's surface.

Laoniuwan, which straddles Shanxi province and Inner Mongolia, was turned into a fortress in 1467 during the Ming Dynasty (1368-1644). Ancient structures built during Ming, and the succeeding Qing (1644-1911), still dot the landscape where locals have also turned caves into homes.



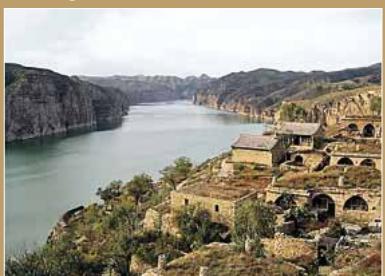
Laoniuwan draws many photographers in summer and fall.



Laoniuwan Valley is the only place where the Great Wall and the Yellow River converge.



Taking a boat along the Yellow River can be a memorable experience in Laoniuwan.



Residents of Laoniuwan Village have kept their stone-made cave houses.

Photos by Sky

Favored by Mother Nature

Laoniuwan, or "old ox valley," was named after a hillside that resembles an ox head on its Inner Mongolian side. The valley is bisected by a gorge, and people need to take a boat to get from one side to the other.

The Inner Mongolian side offers the best view of the valley. From a natural cave called Ox Nostril, people can see the majestic Yellow River. The cave draws many photographers in summer, when the foliage turns the surroundings green, and in winter, when the land is blanketed in snow.

The Yellow River meets the Ming-era Wall as it flows through Laoniuwan to Shanxi. The river snakes south toward Wanjiazhai

and Hequ counties, and then continues on to Shaanxi province. Laoniuwan is the only place in the country where the Yellow River and the Great Wall meet.

Top attractions

Pianguan Pass

Laoniuwan, located in Pianguan County, can be reached by Pianguan Pass or Piantou Pass. It resembles the shape of a man's head, thus its name.

Pianguan, along with Ningwuguan and Yammenguan, forms one of the outer passes of the Great Wall. Its vital location put it on the major battle plans of ancient military strategists.

Laoniuwan Village

The village looks like a stone folk museum since everything is made from stone. People live in stone-

constructed cave houses, with the yard walls, pigpens, sheepfolds and barns all built with stone. Stone-made rollers, mills and cabinets are also common sights. A visit to the home of a local – and a meal of village specialties – is an experience to remember.

A few years ago, the local government set up a new village for residents so that the old stone houses could be preserved. Ancient courtyards built in Ming and Qing are also preserved.

Wanghe Tower

On a cliff along the Yellow River is a well-kept watchtower made of bricks, called Wanghe Tower, or "watch river tower." It was built in 1544 by a Shanxi governor; reinforcements were added later.

Continued on page 21...



CFP Photo



... continued from page 20



The Ming-era Great Wall in Shanxi province retains its original appearance.
CFP Photo



The Yellow River flows to Shanxi from Laoniuwan.



Pianguan Pass was a vital military installation in ancient times.
CFP Photo

Hualin Fortress

Hualin, west of Pianguan Pass, was a fort constructed in Ming. It covers a ruined section of the Wall that stretches 30 kilometers. The Wall has kept its original appearance through the centuries.

Huning Temple

Not far from the Hualin Fortress is Sigou Ferry, where the inner and outer sections of the Wall intersect. Around it is a theater dating to the Yuan Dynasty (1206-1368) and the deserted Huning Temple.

There is no record of when the temple was built, but its architecture offers clues. The main hall follows Yuan design, while the other rooms reflect Ming and Qing influence. Some stele inscriptions tell of the court restoration during Qing.

Elderly residents say there used to be sculptures and Buddhist statues in the temple when they were young, and many people came to burn incense and pray. Now only the murals are left, their bright colors faded with age. The temple itself is light brown, just like the Loess Plateau that surrounds it.

Other valleys and canyon

Besides Laoniuwan Valley, the Laoniuwan tourist area contains two other valleys and a canyon: Baozitawan Valley, Sizuitawan Valley and Yangjiachuan Canyon. Baozitawan offers the best view of the Yellow River's bends and curves, including a big bend that forms a peninsula.

Sizuitawan overlooks a village, where residents work in vast tracts of terraced fields. Yangjiachuan Canyon, which is 8 kilometers long, is best for hiking and discovering an ancient fortress, temples and piers along the canyon.



Huning Temple, by the side of Yellow River, is deserted and faded with age.
Photos by Sky

Travel information

Itinerary

On the way to Laoniuwan, you can first stop at Hohhot, Inner Mongolia or Taiyuan, Shanxi. From Beijing, the fastest route is through Taiyuan, which is three hours away by high-speed train. At Taiyuan, take a long-distance bus to Wanjiachai.

From Wanjiachai there are two ways to reach Laoniuwan. One is a hike across the remaining distance, which takes about four hours. You will arrive at Laoniuwan at dusk, in time to catch sunset on the Yellow River. Alternatively, you can also take a one-hour boat ride along the Yellow River, an unforgettable experience.

Accommodation

You can stay with villagers, who provide spartan rooms and local food. There is also Pianguan Hotel, which charges around 130 yuan for a standard room. Campers can pitch tents on the plateau.

Admission

The only place that charges tourists is Laoniuwan Village: 30 yuan per person.

Notes

The best time to visit Laoniuwan is between May and September, when the landscape is green. Snowy days are also good for taking photographs, but winter is generally dusty, as is spring.

The Great Wall and villages in Inner Mongolia have undergone restorations, while those in Shanxi retain their original appearance. People who want an easy trip should head to the Inner Mongolian side; the more adventurous ones will be happier on the Shanxi side.

Dining



Paella time

Treat yourself to wonderful Spanish Paella. This paella combines king prawns, shrimp, cuttlefish, scallops and monkfish with saffron rice. The rice, made traditionally, is slightly dry – perfect when you add aioli sauce and a squeeze of fresh lemon. The chef will guide you through Spain's culinary regions with exciting and mouthwatering creations.

Where: Valley Cafe, Crowne Plaza Beijing Zhongguancun, 106 Zichun Lu, Haidian District
When: July 1-31
Tel: 5993 8888

French Week

This year, the French National Day celebration is not limited to July 14. Sofitel is delighted to welcome you for a week of festivities from July 12 to 18. Executive Chef Christian Werdenberg will be cooking a buffet of French dishes that will cycle throughout the week. Wander France discovering popular delicacies like the Mediterranean Bouillabaisse, homemade pates, cheeses and an array of breads and exclusive pastries.

Where: VIC restaurant, Sofitel Wanda Beijing, 93 Jianguo Lu, Chaoyang District
Tel: 8599 6666



Special set menu

Daccapo Italian Restaurant has prepared a special set lunch and dinner menu with choices of appetizers, pastas or pizzas and desserts. For a business lunch, choose any two courses for 108 yuan per person; choose any three courses for only 138 yuan. Indulge in four courses for 350 yuan per person and five courses for 400 yuan. These tantalizing Italian choices are served in a comfortably chic atmosphere.

Where: Daccapo, Regent Hotel, 99 Jinbao Jie, Dongcheng District
When: Monday – Friday, 11:30 am – 2:30 pm, 5:30-10:30 pm
Tel: 8522 1789

The Elixir of Life

Four of the world's best-known wine experts and four of Hilton Asia's finest executive chefs are hosting an evening of fine wine and culinary decadence July 10. Eight ultimate wines from the Old and New World will meet over four unique courses. This exclusive dinner at the Hilton Beijing is guaranteed to be memorable. Come for the chance to enjoy fine wines and exquisite delicacies.

Where: Hilton Beijing, 1 Dongfang Lu, Dongsanhuai Bei Lu, Chaoyang District
Cost: 1,750 yuan per person, subject to 15 percent surcharge
Tel: 5865 5125 or 5865 5030

New alfresco dining

Sunset Lounge is a unique outdoor location with alfresco dining overlooking beautiful sunsets. It serves sizzling juicy burgers, ice-cold beer and

refreshing cocktails with live band entertainment.

Where: Sunset Lounge, Swissotel Beijing Hong Kong Macau Center, 2 Chaoyangmen Bei Dajie, Chaoyang District

When: June 9 – September 30, 5 pm – midnight
Tel: 6553 2288 ext. 2127



All-new dessert scene

This famous buffet features an all-new collection of desserts and pastries created by Beijing's dessert-making whiz kid Jonathan Wu and Belgian-born pastry maestro Philippe Daue. Choices include healthy and sugar-free plum cake, orange crunchy, chocolate cake, white chocolate and lemon bar.

Where: Scene a Cafe, China World Hotel, 1 Jianguomen Wai Dajie, Chaoyang District
Tel: 6505 5838

Honzen

Enjoy blue fin tuna prepared by new Japanese Head Chef Tani Gu and his team at Kempinski's Japanese restaurant. Its surprisingly delicious dark red meat is popular with sashimi lovers.

Where: Kempinski Hotel, 50 Liangmaqiao Lu, Chaoyang District
When: Monday – Saturday, 11:30 am – 2 pm, 5:30-10 pm
Tel: 6465 3388 ext. 4220

Event

Dimitri from Paris comes to Roombeijing



Dimitri from Paris might be better known as the star DJ of Hugh Hefner's Playboy Mansion, but this music magician has more than rabbits up his sleeves.

He comes to ROOMbeijing July 14 for an intense session of disco. Dimitri has been the choice DJ for fashion icons Chanel, Jean-Paul Gaultier, Hermes and Yves Saint-Laurent, creating soundtracks for their runway shows and advertising campaigns. Madonna handpicked him to open her Paris show, and he has played the decks of famed venues including the Ministry of Sound in London.

For tickets and more information, call Max: 135 5249 8776 or ROOMbeijing: 8517 2033

Colorful childhood



Shangri-la Hotel Beijing is presenting several events for children this June. The children's bright, dream-like drawing in colored pencil brought adult viewers into a world of imagination, leisure and tranquillity. The primary school students whose parents were migrant workers were aided by hotel employees during the first celebration.

Aviation

British Airways' new Business promo

Between June 14 and September 30, British Airways Executive Club members can earn 50,000 bonus BA Miles when flying a return flight in Club World from Beijing or Shanghai to London.

The bonus miles are enough to qualify for a free trip from Beijing to Shanghai or to other popular destinations in Asia.

The promotion provides customers with the opportunity to fly beyond the region and upgrade their travel class at no extra charge. For details, visit britishairways.com.

(By Sun Feng)

Hotel

Marriott City Wall gets new head chef

Nils Kramer was appointed executive chef of the Beijing Marriott Hotel City Wall. Kramer started his 22-year culinary career at Excelsior Hotel Ernst Cologne, a 5-star hotel in Germany. Prior to the appointment he was opening executive chef of the Aryaduta Hotel Medan Indonesia.

Kramer has worked at various star-rated restaurants and 15 Gault Millau points. He also has rich experience at 5-star hotels in both the West and the East.

A cool place to enjoy the hot World Cup



By Jackie Zhang

The Lido area in Chaoyang District, unlike bustling Sanlitun, is modest and quiet.

But this summer it's the place to be when a World Cup game is on. Summertime is perfect for lounging outside at night – throw in televised live games and you have a party. Eudora Station's rooftop is a great place for fans to watch the games and enjoy food, beer and the open air. Other restaurants and bars are also open late and offer similar comforts.

Crystal gourmet hidden in the woods

By Liang Meilan

Tired of cliched restaurants in city centers, urbanites are turning their eyes to dining venues surrounded by nature. Blue Lake should be one of their top choices. This Korean restaurant, located at Lidu Park, rests on a lakeshore, surrounded by woods.

Glass makes up the restaurant's north, east and west walls, through which guests can enjoy the scenery of thriving trees and a shimmering lake. A transparent ceiling allows diners to see the moon and stars at night.

The cottage-like restaurant can seat 100 guests. Interior decorations include wooden tables, rattan chairs, flowers and bonsai plants.

Blue Lake serves Western, Japanese and Korean food, with fresh ingredients, some imported from Korea. The chefs, all Korean, treat guests with their signature specialties.

One of the most popular orders is a Korean dish called steak and roasted garlic (98 yuan), which was invented by restaurant owner Yi Young Ok, a Korean woman who started her first restaurant in the Yansha area in 2002.

Seafood dishes popular among diners include fan shells, octopus, lobster and sea cucumber cooked in a combination of Western and Korean styles. Other popular dishes included fried octopus with rice cakes, steak set meal and fried seafood mix (average price 120 yuan).

The restaurant is often booked for weddings and receptions, so much so that an in-house professional team offers one-stop wedding services, from decorations to food and drink.

A smaller dining room with 30 seats is available for conferences. Adding to conveniences, the restaurant has a parking lot with 30 spaces.

Blue Lake

Where: 6 Fangyuanli, Chaoyang District (inside Lidu Park)
Shop hours: 10 am – 10 pm
Tel: 6438 0881



Photo by Mockingbird

American restaurant stirs soccer fever

By Zhang Dongya

Despite being tucked behind thick trees, Eudora Station in Lido Plaza has been a popular hangout for Beijing expats for many years. This summer it's gotten even more buzz thanks to the World Cup.

The three-story American restaurant, with back and front yards, can hold more than 300 people and is a great venue to watch live matches with fellow soccer fans.

A prominent bulletin board by the entrance lists the latest World Cup broadcast schedule. The entire place pulses with soccer mania, and both the restaurant's interior and exterior are

adorned with soccer jerseys and the national flags of World Cup participants.

During the daytime, restaurant-goers prefer sitting outside, beneath giant umbrellas and trees. It is during the evening that the place comes alive and sports fans flock inside. When the World Cup is on, TVs and projectors on every floor invite the eyes of diners and soccer fans alike.

The restaurant serves authentic American dishes and offers a lunch buffet every day until 3 pm. Prices range from 48 to 78 yuan. Popular dinner entrees include crab-stuffed mushroom and pickled halibut (85 yuan) served with a small glass of wine. Many say

Eudora Station's American burgers are must-haves.

The restaurant carries a variety of wines, spirits, beer and mixed drinks. You can try the in-house Eudora shot – 30 yuan per or 150 yuan for six.

All summer from Wednesday to Saturday an American band will perform in the backyard. In July, two Chinese musicians will join the band when it moves to the front yard.

The restaurant's second floor is often used for weddings, meetings, seminars and parties. Advance reservation required. The top floor is an open terrace, which is popular during the summer heat.

Eudora Station

Where: 6 Fangyuan Xi Li, Chaoyang District
Open: 9 am – 2 am next day
Tel: 6437 8813



Photos provided by Blue Lake

Homey Tex-Mex comes to Beijing

By Zhang Dongya

Peter's Tex-Mex Grill feels homey in the sort of way you wouldn't expect from a Mexican restaurant in metropolitan Beijing. The bookshelf left of the entrance carries hundreds of foreign titles, most of them donated by guests; photos of patrons and restaurant workers are displayed throughout; and kids' toys can be found at a corner of the restaurant.

The ambiance is thoroughly Tex-Mex – murals and Texan trinkets abound – and has an extensive menu served in huge portions at reasonable prices.

Start with the staples of Tex-Mex cuisine: nachos and burritos. Nachos with cheese and jalapenos (42 yuan), nachos with chicken (49 yuan) and nachos with beef and beans (59 yuan) are all fine choices.

Other appetizers include specialty salads, such as the Tex-Mex salad in a tortilla bowl (42 yuan) and Peter's special salad with smoked turkey breast (28 yuan).

Burgers and sandwiches are among the many entree selections.

There is a kids' menu, with mini pizzas (28 yuan), mini hamburgers (28 yuan) and chicken burgers (36 yuan).

For the adult in the group, drinking options



Photo by Mockingbird

include lime rickeys, which are fabulous in the summer. Margaritas are available, and are "strong and decent," according to many diners.

Desserts like pies, cakes and waffles are half-price after 8 pm. People who love their sweets can place orders for full portions 24 hours ahead of time.

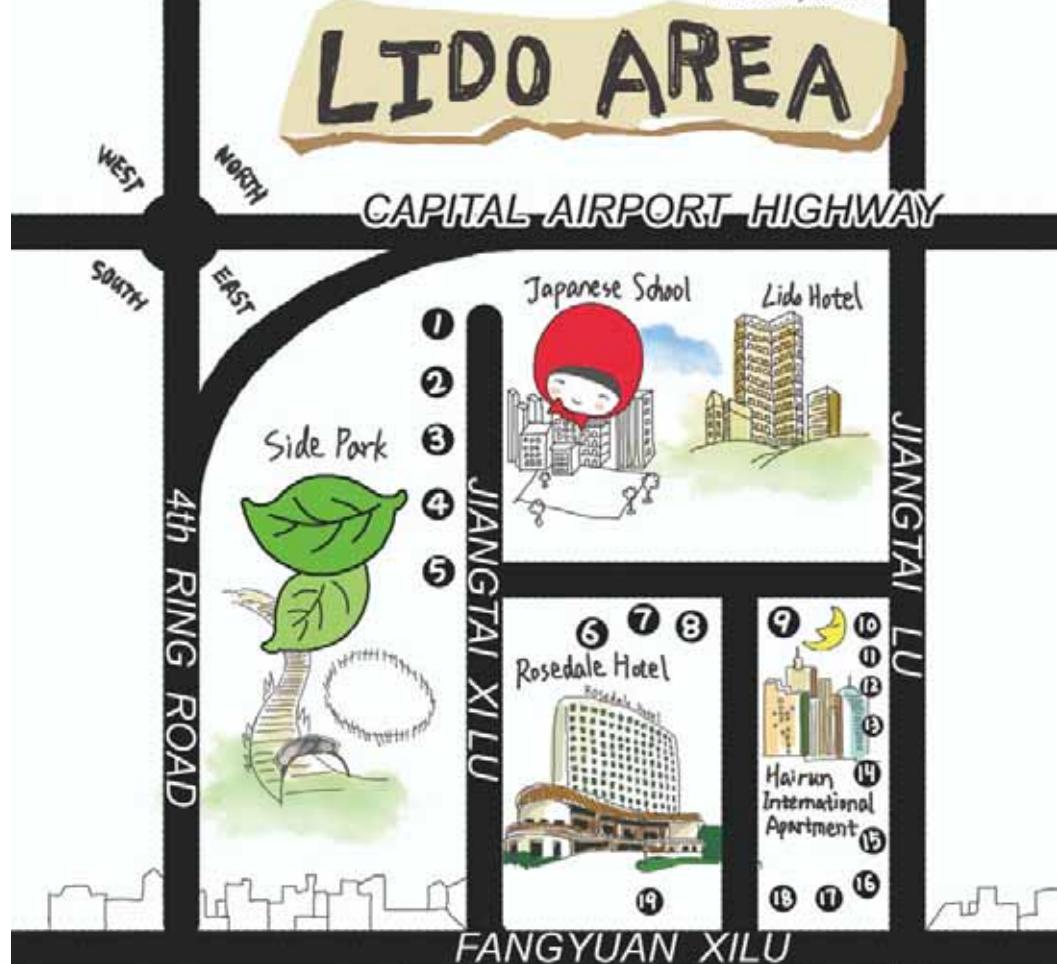
Peter's Tex-Mex Grill also serves a steak and eggs breakfast starting at 7:30 am. Guests can mix and match items like toast (10 yuan for two slices) and smoked bacon (12 yuan for three slices).

This two-story restaurant can seat more than 100 guests, but it gets crowded on weekends, so reservations are recommended.

Peter's Tex-Mex Grill

Where: Yi 2 Jianguai Lu, Chaoyang District
Tel: 7:30 am – 11 pm
Open: 5135 8187

Editors: Yu Shanshan Wang Yu Designer: Zhao Yan



- ① 3E International Kindergarten
- ② Il Casale Italian Restaurant
- ③ Frank's Place
- ④ Le Pot-au-Feu
- ⑤ Pine Hill Korean Cuisine
- ⑥ Blue Lake
- ⑦ Damingtang Chinese Restaurant
- ⑧ Eudora Station
- ⑨ YanXiang Hotel
- ⑩ Yanyulou Restaurant
- ⑪ Fenghuangtai Chinese Restaurant
- ⑫ Tex-Mex Grill
- ⑬ Coups Bakery & Cafe
- ⑭ Ganges Indian Restaurant
- ⑮ Cafe del Mar Club
- ⑯ Starbucks
- ⑰ Jenny Lou's
- ⑱ Comptoirs de France Bakery
- ⑲ Sculpting in Time

3E International Kindergarten

Where: 9-1, Side Park, Jiangtai Xi Lu
Tel: 6437 3344

Il Casale Italian Restaurant

Where: At the end of Jiangtai Xi Lu, next to 3E International Kindergarten
Open: 11:30 am - 2:30 pm,
5:30 pm - 11 pm
Tel: 6436 8778

Frank's Place

Where: Between Il Casale Italian Restaurant and Le-Pot-au-Feu, at the end of Jiangtai Xi Lu
Open: 10 am - 2 am next day
Tel: 6437 8399

Le Pot-au-Feu

Where: Beside north gate of Side Park
Open: 10 am - 11 pm
Tel: 6438 8889

Pine Hill Korean Cuisine

Where: Beside north gate of Side Park, next to Le Pot-au-Feu, Jiangtai Xi Lu, Chaoyang
Open: 11 am - 9 pm

Open: 10 am - 11 pm
Tel: 6437 5710

Blue Lake Restaurant

Where: 6, Fangyuan Xi Lu, inside Lido Park, behind the Rosedale Hotel
Open: 11 am - midnight
Tel: 6438 0881/0877

Silk Road

Where: 6, Fangyuan Xi Lu, north gate of Lido Park, behind the Rosedale Hotel
Open: 11 am - 2 am next day
Tel: 6467 6467

Eudora Station

Where: 6, Fangyuan Xi Lu
Open: 10 am - 2 am next day
Tel: 6437 8813

Yanxiang Hotel

Where: Jiangtai Lu, opposite the Lido Hotel
Tel: 5138 9988

Yanyulou Restaurant

Where: First floor of Yanxiang Hotel, Jiangtai Lu, opposite the Lido Hotel
Open: 11 am - 9 pm

Tel: 5138 9988

Fenghuangtai Chinese Restaurant

Where: Shop 1, No. 2b, Hairun International Condominium, Jiangtai Lu
Open: 10 am - 11 pm
Tel: 5135 7212

Tex-Mex Grill

Where: Shop 2, No. 2b, Hairun International Condominium, Jiangtai Lu
Open: 7:30 am - 11:30 pm
Tel: 5135 8187

Coups Bakery & Cafe

Where: Shop 3, No. 2b, Hairun International Condominium, Jiangtai Lu
Open: 6:30 am - 11 pm
Tel: 6471 4833

Ganges Indian Restaurant

Where: Shop 5, No. 2b, Hairun International Condominium, Jiangtai Lu
Open: 11 am - 11 pm
Tel: 5135 8353

Cafe del Mar Club

Where: Shop 7, No. 2b, Hairun Inter-

national Condominium, Jiangtai Lu
Open: 9 am - 3 am next day
Tel: 5135 7028

Starbucks

Where: Shop 8, Hairun International Condominium, Jiangtai Lu
Open: 8:30 am - 10 pm
Tel: 5135 8311

Jenny Lou's Supermarket

Where: Shop 8b, Hairun International Condominium, Jiangtai Lu
Open: 8 am - midnight
Tel: 5135 8338

Comptoirs de France Bakery

Where: Shop 9, No. 2b, Hairun International Condominium, Jiangtai Lu
Open: 7 am - 10 pm
Tel: 5135 7329

Sculpting in Time

Where: Shop 3a, No. 2b, Hairun International Condominium, Jiangtai Lu
Open: 8 am - midnight
Tel: 5135 8108